

RECIPE

Puff-pastry tart with Nutella®

Hard

1 h 0 min



Ingredients

for 8 servings

2 rolls of puff pastry

2 eggs

1 egg yolk

1 cup Hazelnut flour

1 cup Nutella® (1 tsp/serving)



To prepare this delicious recipe, 1 tbsp of Nutella® per person is enough to enjoy!

METHOD



1

Heat the Nutella® in a double-boiler on a low heat, constantly stirring it. Then away from the heat, add the whole eggs, one at a time, followed by the hazelnut flour. Beat it all with a whisk until you have a smooth, homogenous cream.



2

Roll a disc of puff pastry onto a sheet lined with baking paper and pour the cream on, up to approximately 1 inch from the edge. Cover with the other disc of puff pastry and press down the edges with your fingers and with the flat side of a knife in order to fuse the 2 pastry discs together. Refrigerate for 30 minutes.



3

Take the tart out again and, using a fork, prick the surface to make decorative patterns as you wish, or using a knife, cut diamonds into the surface.



4

Beat the egg yolk in a bowl with 1 tbsp of cold water and brush the tart. Then put it into the oven at 400 degrees for 25 minutes. After 25 minutes, reduce the temperature to 350 degrees and bake for another 10 minutes. Take the tart out of the oven and let it cool on a cooling rack before serving.

Goodness is an open door. Share the recipe with the hashtag #nutellarecipe

The **puff-pastry tart with Nutella®** should be served hot or at least warm. Therefore, we recommend preparing everything and waiting to put it in the oven until you are at the table or comfortable on the sofa, ready to enjoy it.