

RECIPE

# Mini tarts with Nutella<sup>®</sup> and strawberries

Medium

12 Portions

40 min



## Ingredients

for 12 servings

### For the dough

1 cup sugar

1 1/4 cup butter

1 large egg

2/3 cups whole milk

1 tbsp vanilla extract

2 tsp baking powder

1/2 tsp baking soda

### To fill and decorate

3/4 cups Nutella<sup>®</sup> (1 tsp/portion)

strawberries

powdered sugar



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

## METHOD

**1**

Melt the butter and whisk it together with the sugar and the vanilla extract, then add the egg. Sift the powdered ingredients together and add them to the mixture, alternating with milk at room temperature in order to make a homogenous mixture that is not too liquid, and stir it with the whisk.

**2**

Pour the mixture into a special pan which has been lightly greased. Bake at 325 degrees for approximately 12 minutes.

**3**

Add some Nutella® on top using a piping bag. Lay fresh strawberries over the areas with Nutella® and serve.

**Excitement awaits you! Share the recipe with the hashtag #nutellarecipe**

One of the greatest discoveries in the world is the incredible taste you experience from **mini tarts with Nutella® and strawberries**. Don't believe us? Try the recipe at home!