

RECIPE

Tart with Nutella[®] and blueberries

Easy

6 Portions

1 h 30 min



Ingredients

for 6 servings

1 cup + 2 tbsp plain flour

1/2 cup peeled hazelnuts

1 cup butter

3/4 cup powdered sugar

1/3 cup sugar

1 egg

1 egg yolk

zest of 1 lemon

1 tsp baking powder

blueberries

salt to taste

To accompany

3/4 cup Nutella[®] (1 tsp/portion)



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

METHOD

**1**

Briefly toast the hazelnuts in the oven, then chop them in the food mixer. Put the flour in a pile on the pastry board. In the middle, add the softened butter cut into pieces, sugar, egg and yolk, grated lemon zest, baking powder and a pinch of salt. Mix it all together quickly and then add the chopped hazelnuts and continue mixing until you have a homogenous mixture.

**2**

Roll $\frac{3}{4}$ of the dough into a disc approximately $\frac{1}{4}$ inch thick. Use this to cover the bottom and sides of a greased and floured cake tin 9 inches in diameter.



3

In a non-stick saucepan, cook the blueberries on low heat together with a tbsp of sugar until most of the liquid has evaporated. Spread a delicate layer of this mixture on the surface of the cake. From the remaining dough, make strips to place across the top, overlaying them in a lattice pattern. Bake in a pre-heated oven at 350 degrees for approximately 40 minutes. Remove from the oven and allow to cool before serving. Accompany each slice with a portion of Nutella®.

A slice of deliciousness for everyone. Share the recipe with the hashtag #nutellarecipe

When you try this **recipe for tart with Nutella® and blueberries**, the delicious taste of Nutella® and the vitality of blueberries make an irresistible combination, giving you a new, sweet piece of goodness to bring to the table.