

RECIPE

# Tartlets with blueberries and Nutella®

Medium

10 Portions

1 h 0 min



## Ingredients

for 10 servings

### For the shortcrust pastry

1 cup butter

1 1/2 cups plain flour

2 cup sugar

1 egg yolk

1 egg

Grated zest of 1/2 lemon

Vanilla extract

Salt

### For the filling

1 cup blueberries

3/4 cup Nutella® (1 tsp/serving)



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

## METHOD



**1**

Take the butter out of the fridge and let it soften to room temperature. Put the flour in a pile on the work surface and make a dip in the middle into which you will add the sugar, butter cut into pieces, yolk and the egg, lemon zest, vanilla extract and a pinch of salt. Knead it quickly, but avoid warming up the dough (if this happens, rinse your hands in cold water), until all the ingredients are thoroughly combined.



**2**

Form a ball and sprinkle it with some flour, then wrap it in a cloth and put it in the fridge for about half an hour. Before using it, roll it out gently with a floured rolling pin to make a sheet 1/4 inch thick.



3

With a round biscuit cutter, cut out discs to cover the bottom and sides of the tartlet molds. Cover the dough with aluminum foil and sprinkle some dried beans over the top to prevent it from rising up too much as it bakes. Put into a pre-heated oven at 425 degrees for about 8 minutes, then remove the beans and the foil and finally let them cool.



4

Fill the tartlets with Nutella® and decorate with blueberries.

**Guaranteed excitement before and after.  
Share the recipe with the hashtag  
#nutellarecipe**

These tartlets are perfect to serve as an individual portion or to share with someone who'd really savour this unique combination. Try the recipe for tartlets with **blueberries and Nutella®**. So good you won't want to waste a single crumb!