

Little nutella biscuits (Desserts)



Preparation

This recipe is very simple: work the flour, egg and Nutella together until it forms a ball. Wrap it in cling film and leave to rest in the fridge for half an hour. Then remove it from the cling film and shape the mixture into numerous little balls. Make a little hole in the centre of each ball with the handle of a wooden spoon. Bake for 10 minutes at 180°C. Dust with icing sugar and fill the hole with a dollop of Nutella.

Tips

If you want an even richer filling, mix the Nutella with a little whipped cream!

Trivia

The company behind Nutella, Ferrero, have said that they are going to continue using palm oil, but that it is certified and sustainable.

Information

Preparation 50 minutes

Total Time 10 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



ACQUISTA SUL NOSTRO SHOP

Autentici prodotti di Puglia solo su

shop.laterradipuglia.it

We ship all over the Europe get an extra **10€ discount** on shipping costs

DISCOUNT10

[click here to access](#)

Ingredients

Plain flour 180 grams

Nutella 150 grams (+ some more for the topping)

Eggs 1 unit

Icing sugar