

## Nutella biscuits (Desserts)



### Preparation

Make a sweet shortcrust pastry with the addition of a tablespoon of cocoa powder. Once you have mixed everything together, leave the pastry to rest in the fridge for 30 min. Roll out the pastry until it is very thin. Cut out lots of biscuits with a daisy-shaped pastry cutter. Put half a teaspoon of Nutella in the centre of half of the daisy shapes, leaving one with none for each one with Nutella. Cover the shapes with Nutella with the plain shapes and seal the edges well. Bake the biscuits at 180°C for 15 minutes.

### Tips

We recommend making the pastry in advance and keeping it in the fridge, wrapped in cling film, for as long as a day - the result will make your pastry even more crumbly. Also, if you don't have any proper pastry cutters, you can easily use a coffee cup or glass and get perfect circles just the same.

### Trivia

The Italian name for these biscuits is 'frollini', a term which comes from the Italian for shortcrust pastry. You can also make variations of the pastry in any way you want: with chocolate, vanilla, and in many other ways.

### Information

**Preparation** 20 minutes

**Total Time** 15 minutes

**Serves X** Serves 10 persons

**Level of difficulty** Easy

## la terra di Puglia



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### Ingredients

**Sweet shortcrust pastry** 200 grams  
(With the addition of a tablespoon of cocoa)

**Nutella**