

Nutella tart with fig jam *(Desserts)*



Preparation

Prepare a shortcrust pastry with addition of a tablespoon of cocoa powder; let the dough rest in refrigerator for 30 min. Roll out the dough with a rolling pin to form the base of the tart - roll it out very thinly form with edges that are not too high: it's meant to be a thin tart. Lightly spread Nutella across the base, but don't use too much. Spread the fig jam on top of the Nutella. Then, using a teaspoon, make small nicks in the edge whilst pinching the dough at the same time. Bake at 180°C for 15 min in a fan oven.

Tips

Whilst you're making the pastry, be careful not to let it get too warm: cool your hands, let the dough rest in the refrigerator, and then roll it out with a cooled rolling pin.

Trivia

According to legend, the tart was born in the Gulf of Naples where Partenope lived, and in whose honour the local inhabitants donated the ingredients (each with a different meaning) with which to make it.

Information

Preparation 20 minutes

Total Time 15 minutes

Serves X Serves 6 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Sweet shortcrust pastry 100 grams
(With the addition of a tablespoon of cocoa)

Nutella

Jam (Fig)