



## FRIED PIZZA DOUGH WITH NUTELLA®

Pizza / Sandwiches | Vegetarian | Dinner | Lunch | All year round |  
Banqueting

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**Yields:** 16 (8 servings)

**Portion:** 2 balls

### INGREDIENTS

- 450 g raw pizza dough
- 36 g sugar
- 36 g butter
- 36 g crushed hazelnuts
- 160 g Nutella®

## PREPARATION

## METHOD

Roll out pizza dough to a rectangle then cut dough into 16 equal squares.

Roll each square into a ball and deep fry dough at 180°C for 2 minutes or until golden brown, or place on a sheet tray and bake until golden brown.

Place fried dough balls in a bowl, add sugar, butter and crushed hazelnuts.

Plate on a dish, serve or drizzle with 20 g of Nutella®.