



BREAKFAST TACOS WITH NUTELLA® AND FRUIT

Tortillas / Empanadas | Vegetarian | Breakfast | All year round

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Serves 10

INGREDIENTS FOR THE DOUGH

- 75g fine plain flour
- 75g fine maize flour
- 10g extra virgin olive oil
- 1.5g salt
- 75g water
- 7g baking powder
- Flour for sprinkling on the work top
- 150g Nutella®

To garnish

- 170g banana

- 170g strawberries
- 70g raspberries
- 90g bilberries

HOW TO MAKE

Mix together the flours and baking powder. In another bowl, emulsify the water with the oil then add to the flours. Mix well and add the salt. Knead the mixture to obtain a smooth dough.

Leave to rest for 30 minutes, covered with cling film. Sprinkle the work top with flour then roll out the dough thinly (about 3mm). Cut out 10 tacos (diameter 12cm).

Take a non-stick frying pan or a griddle. Heat it well and cook the tacos discs on both sides (leaving them softer, or cooking until they're crisper, depending on your taste).

For the softer version, pile the cooked tacos one on top of the other on a plate and cover with a damp cloth.

Fill each disc with 15g Nutella®, 2 slices of banana, 3 bilberries, 2 raspberries and 2 slices of strawberry.