



FRUIT CANDLES WITH NUTELLA®

Fruits & Jellies | Dinner | Lunch | Banqueting | Christmas

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Serves: approx. 10 portions

Portion: 3 pieces

INGREDIENTS

- 800 g fruit purée (green apple, pineapple, raspberry)
- 200 g water
- 200 g granulated sugar
- 15 sheets of gelatine
- 150 g Nutella®

METHOD

Put the gelatine into a container of cold water. Heat up the fruit purée with the sugar and the water, add in the gelatine after squeezing it out and then pour into the special cube-shaped moulds. Leave to rest in the fridge for approx. 3 hours.

Remove the cubes of gelatine mixture from the moulds and use a small knife to make a hollowing big enough to insert 5 g of Nutella®.

Finish with a flame-shaped topping of Nutella®.