



MINI FILO CUPS WITH FRESH FRUIT TOPPED WITH NUTELLA®

Pastry | Vegetarian | Mid-morning | Mid-afternoon | Banqueting | Summer



Yields: 12 (6 servings)

Portion: 2 mini fillos

- 6 layers of filo dough or pre-made mini cups
- 250 g Nutella®
- ¼ cup melted butter
- 24 assorted berries
- 60 ml chopped hazelnuts to garnish

Butter each sheet of filo.

Cut sheet into 12 equal squares and place in mini muffin pan to form a cup.

Bake at 180°C until golden brown.



Place a small dollop of Nutella® on bottom.

Top with fresh berries, hazelnuts and another dollop of Nutella® on top.