



FRIED PIZZA DOUGH WITH NUTELLA®

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



Yields: 16 (8 servings)

Portion: 2 balls

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

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

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®.
