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CHRISTMAS COOKIES WITH NUTELLA®

Cookies & Biscuits | Vegetarian | Breakfast | Mid-morning | Mid-afternoon |
Banqueting | Christmas



Serves: approx. 30 portions

Portion: 2 pieces

- 500 g flour
- 275 g butter
- 213 g sugar
- 2 whole eggs
- 1 g salt
- Red fruits to taste
- 600 g Nutella®

In a food mixer, mix together the butter with the sugar, gradually add the eggs and then finally the sieved flours.

Leave to rest in the fridge for a couple of hours, then roll out the dough to a thickness of approx. 3 mm.

Use pastry cutters in the shapes of your favourite Christmas designs to make different biscuits.

Cook at 190°C for 15 minutes.

Let the biscuits cool down and decorate with approx. 10 g of Nutella® per biscuit and your favourite red fruits.
