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RAZZLEBERRY VOL-AU-VENT WITH NUTELLA®

Pastry | Vegetarian | Mid-morning | Mid-afternoon | All year round | Banqueting



Yields: 12 servings.

Portion: 1 sandwich

- 12 Vol-au-Vents, frozen
- 900 g Raspberries
- 900 g Blackberries
- 340 ml Plain Low Fat Yoghurt
- 170 g Nutella®

Cook the Vol-au-Vents according to the package instructions and allow to cool to room temperature.

Hollow out the pastry lid of the Vol-au-Vent, and save for later use.

Fill each Vol-au-vent with two tablespoons of plain yoghurt.

Prepare the Razzleberries by combining the fresh raspberries and blackberries.

Fill each Vol-au-Vent to the brim with the Razzleberries.

Place the saved Vol-au-Vent pastry lid on top of the Razzleberries.

Place the Nutella® in a piping bag with a straight-edged piping tip, then pipe a decorative design onto the Vol-au-Vent pastry lid.
