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JAPANESE DANGO WITH NUTELLA®

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



Yields: 16 servings.

Portion: 2 dangos

- 170 g Rice Flour
- 4 g Baking Powder
- 180 ml Warm Water
- 170 g Nutella®

Mix the flour, water and baking powder together.

Knead the dough to a smooth consistency.

Roll into small 2.5-cm balls.

Drop into boiling water for about 15 minutes.

Remove and cool.

Top the dangos with Nutella®.



Skewer the dangos if desired.