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SOPAS WITH PEPITA SEEDS AND NUTELLA®

Tarts | Vegetarian | Breakfast | Mid-morning | All year round | Banqueting

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Yields: 16 servings.

Portion: 1 sopapilla

INGREDIENTS

- 16 Sopapillas
- 3 Medium Plantains
- 3 ⅓ tbsp. Rapeseed Oil
- 85 g Pumpkin Seeds
- 170 g Nutella®

PREPARATION

Bake the pumpkin seeds at 180 °C until lightly toasted, do not over-bake. At the time of service, deep fry the sopapillas in a 180 °C deep fryer until they float: 4-7 minutes. Place the sopapillas on a paper towel to drain the excess grease. Keep them warm until ready to serve. Place a tablespoon of plantain purée on top of each sopapilla.

Top the plantains with Nutella® and garnish with the pumpkin seeds.

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