



© Ferrero, 2017

## JAPANESE DANGO (DUMPLING) WITH NUTELLA®

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

👤👤👤 | 40 minutes ⌚ | 🍽️🍽️🍽️

**Yields:** 16 servings.

**Portion:** 2 dangos

### INGREDIENTS

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

### PREPARATION

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.