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ALMOND BISCUITS WITH NUTELLA®

Cookies & Biscuits | Vegetarian | Dinner | Lunch | All year round

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Yields: 12 servings.

Portion: 1 almond biscuits

INGREDIENTS

- 170 g Nutella®
- 12 Almond Biscuits, 200 g each

INGREDIENTS FOR 50 ALMOND BISCUITS

- 90 g butter
- 175 g granulated sugar
- 100 g eggs
- 1 g salt
- 0.25 g vanilla
- 250 g flour

- 2.5 g baking powder
- 125 g toasted almonds

PREPARATION

Prepare your favourite Almond Biscuits recipe, then let it cool to room temperature. Place the Almond Biscuits with the best side up on greaseproof paper. Pipe a decorative design of Nutella® onto the biscuits.

METHOD

Mix together the sugar, eggs and salt, and separately mix together the flour, baking powder and vanilla. Combine the two mixtures and add the butter, mix together and then finally add the almonds.

Once the dough is ready, leave it to rest for 1/2 hour, then divide the dough into cylinders and place onto a baking tray covered with baking paper. Brush with egg and bake in a static oven at a temperature of 200° for approx. 20 mins.

Leave them to cool and proceed to cut them with a serrated knife into biscuits of approx. 1.2 cm in width.

Place them onto the baking tray and proceed to toast them at a temperature of 160° for approx. 15 minutes.

Leave them to cool down and enjoy them as you wish.