



STRAWBERRY SANTA CLAUS WITH NUTELLA®

Cookies & Biscuits | Dinner | Lunch | Mid-afternoon | Banqueting | Christmas

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Serves: approx. 20 portions

Portion: 3 pieces

Ingredients

- 33 g Nutella®
- 60 strawberries

Pastry:

- 125 g flour
- 70 g butter
- 50 g sugar
- 1 whole egg
- Pinch of salt

Panna cotta:

- 125 cl cream
- 50 cl milk
- 1/2 vanilla pod
- 4 sheets of gelatine
- 50 g sugar

Procedure:

Pastry:

In a food mixer, mix together the butter with the sugar, gradually add in the egg and then finally the sieved flours.

Leave to rest in the fridge for approx. 2 hours, then roll out the dough to a thickness of approx. 3 mm. Use a star-shaped dough cutter to cut out the bases on which the strawberries will be placed.

Cook at 190°C for approx. 15 mins.

Panna cotta:

Wet the gelatine in a container of cold water. Heat up the milk, the cream and the sugar to a temperature of approx. 70°C. Squeeze out the gelatine and then add it and mix all together using a whisk.

Pour the panna cotta into the special hemispherical moulds of 3 cm in diameter and put in the fridge for a couple of hours.

Assembly:

Select 60 nice, medium-sized strawberries and use a small knife to cut off the

pointed ends. Put the pointed ends to one side as they will be used later as Santa hats.

Hollow out the strawberries and fill them with approx. 5 g Nutella®, then place them onto the pastry bases using some Nutella® to make them stick.

Remove the hemispheres of panna cotta from the moulds and place them on top of the strawberries, finishing them with the pointed ends of the strawberries.

Decorate the panna cotta with melted chocolate to make faces.