FOGAZIN WITH NUTELLA®

Pastry | Vegetarian | Lunch | Mid-afternoon | Autumn | Banqueting

| 40 minutes |

Serves: approx. 20 portions / portion: 2 pieces

Ingredients

- 700 g polenta, cooked and cooled
- 160 g soft butter
- 150 g granulated sugar
- 100 g weak flour
- 300 g whole eggs
- 3 g salt
- 400 g Nutella®

Procedure:

Combine all the ingredients in a food mixer, then once all mixed together pour a layer of approx. 3 cm into a square mould and cook at a temperature of 160°C for

approx. 45 minutes.

Once cooled, cut out discs of 5 cm in diameter using a pastry cutter. Each disc of polenta should be split into 2 to create 2 discs of equal thickness. Cut a hole of approx. 1.5 cm in diameter into one of the 2 discs made. Assemble as shown in the picture. With the full disc of polenta at the bottom, spread 5 g of Nutella®, cover with the disc with the hole and then add 5 g of Nutella® into the hole.

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