



SORULLITOS WITH NUTELLA®

Pastry | Vegetarian | Dinner | Lunch | Mid-afternoon | All year round | Banqueting

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Yields: 24 (8 servings)

Portion: 3 sorullitos

Ingredients

- 480 ml water
- 18 g salt
- 300 ml corn meal
- 36 g butter
- 113 g Nutella®

Procedure:

Bring water to a boil. Add salt, corn meal and butter. Stir until a ball is formed and pulling away from the side of the sauce pan. Transfer to a bowl and let stand for 5 minutes. Roll a heaping tsp. of mixture into a ball and roll out to a skinny log about 6 cm long. Deep fry until golden brown. Serve with 14 g of Nutella® for dipping.

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