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RASPBERRY EMPANADA WITH NUTELLA®

Tortillas / Empanadas | Vegetarian | Mid-afternoon | Mid-morning | Banqueting | Summer

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Yields: 12 (6 servings)

Portion: 2 empanadas

Ingredients

- 540 ml all-purpose flour
- 18 g salt
- 60 ml butter
- 60 ml cream cheese
- 18 g baking powder
- 18 g Sugar
- 80 ml cold water
- 1 egg
- 240 ml fresh raspberries
- 170 g Nutella®
- 56 g melted butter

Procedure:

Add butter, sugar, egg and cream cheese into mixer with a paddle and mix until smooth.

Scrap bowl down then add flour, salt and baking powder. Mix together while slowly adding cold water until incorporated. Let dough stand for 1 hour refrigerated before rolling out. Lightly dust the cutting board with flour and roll dough to 6 mm thickness and cut into 6 cm circles. Place 9 g raspberries on one half side of the circle and fold dough in half. Crimp with a fork to seal the dough. Brush with melted butter and bake at 180°C for 20-25 minutes until golden brown.

Serve with 28 g of Nutella® for dipping.