



FRIED PIZZA DOUGH WITH NUTELLA®

Pizza / Sandwiches | Vegetarian | Dinner | Lunch | All year round | Banqueting

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Yields: 16 (8 servings)

Portion: 2 balls

Ingredients

- 450 g raw pizza dough
- 36 g sugar
- 36 g butter
- 36 g crushed hazelnuts
- 160 g Nutella®

Procedure:

Roll out pizza dough to a rectangle then cut dough into 16 equal squares. Deep fry dough at 180°C for 2 minutes or until golden brown, or place on a sheet tray and bake until golden brown. Place fried dough balls in a bowl, add sugar, butter and crushed hazelnuts. Plate on a dish, serve or drizzle with 20 g of Nutella®.