



## MINI FILO CUPS WITH FRESH FRUIT TOPPED WITH NUTELLA®

Pastry | Vegetarian | Mid-afternoon | Mid-morning | Banqueting | Summer

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**Yields: 12 (6 servings)**

**Portion: 2 mini fillos**

### Ingredients

- 6 layers of filo dough or pre-made mini cups
- 250 g Nutella®
- ¼ cup melted butter
- 24 assorted berries
- 60 ml chopped hazelnuts to garnish

### Procedure:

Butter each sheet of filo. Cut sheet into 12 equal squares and place in mini muffin pan to form a cup. Bake at 180°C until golden brown. Place a small dollop of Nutella® on bottom. Top with fresh berries, hazelnuts and another dollop of

**Nutella® on top.**

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