



Breton shortbread, pecan and Nutella®

Cookies & Biscuits | Vegetarian | Mid-afternoon | Christmas

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For 15 portions

Ingredients

- 300g butter
- 300g caster sugar
- 150g egg yolks
- 420g flour
- 24g yeast
- 3g of sea salt
- 100g pecan nuts
- 225g Nutella® (15g per portion)

PREPARATION

Mix the sugar and egg yolks. Gradually add the softened butter.

Then add the sifted flour, salt and yeast.

Roll out the dough between two sheets of paper to a thickness of 5 mm.

Put the dough in the fridge for one hour.

Using a pastry cutter, make disks of 8cm in diameter and bake them for 30 minutes



at 180°.

Once cooled, place the Nutella® on your shortbread and the crushed pecans