



Tigré with Nutella®

Cookies & Biscuits | Mid-afternoon | World Nutella® Day

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For 15 portions

Ingredients

- 180g butter
- 60g flour
- 180g almond powder
- 200g icing sugar
- 6 egg whites
- 120g dark chocolate chips
- 225g Nutella® (15g per portion)

PREPARATION

Melt the butter in a pan until it becomes a brown butter.

Leave it cool in a bowl.

Sift the flour, almond powder and icing sugar into an hemispherical bowl. Mix well.

Add the three egg whites. Mix well.

Add the cooled butter (it is important that it is not hot).

Add the chocolate chips. Mix.

Pour the mixture into the moulds and bake in the oven at 180°C for 15 minutes.

Once cooled, remove from the moulds and top with Nutella®.