



Hamantaschen with Nutella®

Cookies & Biscuits | Vegetarian | Lunch | Mid-afternoon | All year round



For 15 portions

Dough :

250gr of flour
100gr of granulated sugar
125gr of butter in small
pieces
1 tsp of tangerine zest
1 egg
1 tsp of baking powder

Filling :

145gr of poppy seeds 100gr of honey
170gr of milk
1 tblsp of tangerine juice
15gr of sugar
1 pinch of salt
½ tsp of vanilla extract
225gr of Nutella®

PREPARATION

TOTAL PREPARATION TIME: 1H45MIN

Cut the butter at room temperature into pieces and place them in a mixing bowl. In another bowl, beat the egg with the sugar. Sift the flour and baking powder then add the soft butter and mix by hand.

Continue to work the dough to form a ball then cover with plastic wrap and leave to stand for 1 hour in the fridge. Meanwhile, prepare the poppy seed filling.

In a small blender or coffee grinder, grind the poppy seeds. In a saucepan, add the milk, honey, clementine juice, sugar, salt and ground poppy seeds

Bring to boil then lower the heat to medium, at a very low boil, stirring in a figure of

8 until the mixture thickens and the bottom of the pan appears.

Add the vanilla extract and let it cool completely.

Once the dough has rested sufficiently, preheat the oven to 180°C, sprinkle the work surface with flour and place the dough on it without the plastic wrap.

Using a rolling pin, roll out to 5mm thickness then peel off the dough, re-flour the work surface and turn the dough over.

Roll out to 3mm thick. It may be necessary to sprinkle the dough with flour from time to time as you roll it out. Cut the dough with an 8 cm cookie cutter. You should have 45 pieces.

Add in the center of each circle, a teaspoon of poppy seed filling.

Then, to form the hamantaschen, lightly wet the edges with a brush and a dash of water.

Then you need to fold the left edge to the center, fold the lower part in the same way, passing it over the left part to the center, and then fold the right side to form a triangle with the center open.

For the triangle to hold, you have to press with a finger on each angle.

It is also possible to simply join each end together and pinch them together.

Bake for 15 to 20 minutes at 180°C.

From 10min it is important to start checking the cooking because depending on the thickness of the dough, it can go very quickly. The hamantaschen should be lightly browned.

Once the baking is finished, using a pastry bag, place the Nutella® in the center of the cookie, over the filling.