



## Queijadas de sintra with Nutella®

Cakes / Mini Cakes | Vegetarian | Lunch | Mid-afternoon | All year round



**For 15 portions**

635gr of flour  
2,5 tblsp of melted butter  
Water  
Pinch of salt  
1 Kg of cottage cheese  
10 egg yolks  
200gr of sugar  
150gr of flour  
225gr of Nutella®

### PREPARATION

It is important to prepare the dough the day before.

Mix the flour, butter, salt and water with your hands to obtain a homogeneous and non-sticky ball.

Cover with a dry cloth, surrounded by a damp tea towel.

The next day, whisk the cottage cheese with the sugar, add the egg yolks and the flour.

Beat everything well to obtain a homogeneous cream.

Preheat the oven to 200°C. On a floured work surface, using a rolling pin, roll out the dough that will have rested and cut it into six-centimeter circles with a glass or

cookie cutter.

Line small moulds with butter then fill with cream.

Bake at 200°C for 15 minutes. At the time of serving add 15gr of Nutella® on the servings.