



Queijadas de sintra with Nutella®

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

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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.