



Umm ali and Nutella®

Pastry | Vegetarian | Lunch | Mid-afternoon | All year round



For 15 portions

- 450gr of puff pastry (or 11 croissants)
- 60gr of brown sugar
- 150gr of crushed almonds
- 150gr of crushed hazelnuts
- 120gr of golden raisins
- 400gr of milk
- 400gr of single cream
- 80gr of almond powder
- 225gr of Nutella®

PREPARATION

Preheat the oven to 200°C.

Spread the puff pastry on baking paper, on a baking tray then sprinkle with 2 tablespoons of brown sugar and bake for about 15 minutes.

Set aside and let cool. In a large bowl, coarsely chop the cooked puff pastry or croissants.

Crush the dried nuts then mix them with the raisins (without the powdered almonds), taking care to keep 1/4 of them for the decoration, and add the rest to the puff pastry.

Preheat the oven to 180°C. In a saucepan, put the milk, cream and the rest of the sugar. Bring to a boil while stirring vigorously with a whisk. Just before boiling pour in the powdered almonds and mix well then remove from the stove.

In an ovenproof dish or in individual ramekins, put the puff pastry and dried fruit mixture almost to the brim.

Pour over the hot liquid very slowly, allowing time for the dough to absorb the liquid.

Set aside for 15 minutes then bake for 20-25 minutes. The contents of the ramekin should brown slightly but should not burn.

When serving, add 15gr of Nutella® as a topping and a tablespoon of the dried fruit/raisin mixture.