



Xmas Tree Nutella puffs

Cakes / Mini Cakes | Vegetarian | Mid-afternoon | Christmas

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For 16 puffs

INGREDIENTS

For the puff pastry:

- 125 ml water
- 75 g flour
- 50g butter
- 20g sugar
- 2 eggs
- 1 pinch of salt

For the cracker:

- 50g soft butter
- 50g brown sugar
- 50g flour
- 80g of Nutella®

TOTAL PREPARATION TIME: 1 H 30 MIN

PREPARATION

Prepare the cracker:

Mix together the butter, flour and sugar until a smooth paste is obtained.
Roll out thinly between two baking sheets and place in the fridge.

Preheat the oven to 180°C.

Prepare the puff pastry:

Beat the eggs in a small bowl.

Heat the butter, water and sugar over medium heat then add the flour all at once.
Whisk vigorously to dry out the panade. Off the heat, add the beaten eggs and continue beating.

Then place the dough in a piping bag fitted with a smooth tip.

Pipe the puffs on a baking sheet and place a circle of cracker of the same size on top.
Bake for 30 minutes without opening the oven!

When the puffs are cooled, use the piping bag to fill them with about 5g of Nutella per puff.

Form a pyramid with puffs. You can decorate the puffs with a small drop of Nutella on top.

