CHRISTMAS STARS WITH NUTELLA®

Tarts | Vegetarian | Lunch | Dinner | Banqueting | Christmas

| 50 minutes |

Serves: approx. 10 portions

Portion: 2 pieces

Ingredients

- 100 g butter
- 50 g granulated sugar
- 50 g icing sugar
- 50 g weak flour
- 50 g fumetto (corn flour)
- 60 g hazelnut paste
- 60 g chopped hazelnuts
- 45 g egg whites
- 40 g egg yolks
- 1 g salt
- Fresh seasonal fruit to taste

- 200 g Nutella®

Procedure:

Beat the butter together with the icing sugar in a food mixer and beat the egg yolks separately. Beat the egg whites together with the granulated sugar until stiff.

Mix the egg whites into the egg yolks, the sieved flours and salt, the hazelnut paste and the chopped hazelnuts. Incorporate together with a spatula and cook in a static oven at 170°C for approx. 40 minutes.

Let it cool down and then proceed to use a star-shaped cutter to cut out hazelnut cakes of approx. 2.5 cm in depth and 40 g in weight. Cut out a hole in the middle of the star using a knife and fill with 10 g of Nutella®.

Decorate the plate with fresh seasonal fruit

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