



PILLOWS WITH NUTELLA®

Pastry | Vegetarian | Mid-morning | Mid-afternoon | All year round | Banqueting

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Serves: approx. 60 portions

Portion: 3 pieces

Ingredients

- 1 whole egg
- 7.25 g sugar
- 15 g salt
- 222 g strong flour
- 180 g wholemeal flour
- 180 ml whole milk
- 10.8 g brewer's yeast
- 45 g diced butter
- Icing sugar to taste
- 900 g Nutella®

Procedure:

Sieve the flours, add the salt and the sugar. In a jug, mix the milk with the egg and the brewer's yeast, combine the two mixtures and slowly stir whilst gradually adding the butter.

Once mixed together, leave the mixture to rest for 30 minutes. Using a rolling pin, roll the dough out to a thickness of approx. 1.5 mm.

Leave the dough to rest for a few minutes before proceeding to cut it into small "pillows" measuring 4x4 cm. Once finished, leave them to rise for approx. 1 hour.

Cook in the oven at 175°C for approx. 10 minutes. (until golden brown)

Once the pillows have cooled down, cut a small hole in one side and fill with 5 g of Nutella® using a piping bag. Dust with icing sugar to serve.