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JAPANESE DANGO (DUMPLING) WITH NUTELLA®

Ethnic Inspired | Vegetarian | Dessert | All year round | Banqueting

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Yields: 16 servings

Portion: 2 dumplings

INGREDIENTS

- 1 1/3 Cup Rice Flour
- 1/4 tsp. Baking Soda
- 3/4 cup Warm Water
- 6 oz. Nutella®

Method:

Mix flour, water, baking powder together.

Knead dough to smooth consistency.

Roll into small 1-inch balls.



Drop into boiling water for about 15 minutes.

Remove and cool.

Top dumplings with Nutella®.

Skewer dumplings if desired.