CRUMB TORTA WITH NUTELLA®

Dessert | Dessert | All year round | Banqueting

| 30 minutes |

Yields: 8 servings
Portion: 1 portion

INGREDIENTS

- 1 ct. Pie shell 10” round, frozen

Streusel Crumb:

- 1 ½ cup All purpose flour
- 2 tsp. Salt
- 4 tbsp. Sugar, granulated
- 6 oz. Butter, unsalted
- 6 oz. Nutella®
- * Fresh fruit, optional
- * Powdered sugar, optional

Method:

For the crumb: mix flour, sugar, and salt together; with a fork, cut butter into flour mix until mix resembles oatmeal. Divide the crumb in half. Place 7 oz. of crumb into the prepared pie shell, and then place 7 oz. crumb onto a sheet pan lined with parchment paper. Pre-heat the oven to 325°F. Bake both the pie shell and the

crumbs until golden brown. (The crumbs will bake approximately 3 to 5 minutes. The pie dough will take approximately 8 to 10 minutes) While still warm, drizzle 6 oz. of Nutella® on top the pie shell and then top with remaining crumb. Cut the pie into 8 portions and dust lightly with powdered sugar and fresh fruit if desired.