



CRUMB TORTA WITH NUTELLA®

Dessert | Dessert | All year round | Banqueting

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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.