



MINI PEAR CROSTATAS TOPPED WITH NUTELLA®

Dessert | Dessert | Autumn | Banqueting

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Yields: 14 servings

Portion: 1 mini crostatas

INGREDIENTS

- 5 oz. butter
- 2 cup all-purpose flour
- 1/2 tsp. salt
- 1 egg
- 5 oz. powdered sugar
- 1/4 tsp. vanilla extract
- 6 pears, peeled, cubed
- 5-1/4 oz. Nutella®
- * powdered sugar, optional

Method:

In a mixer, cream butter until soft. Sift the flour with the salt and powdered sugar and add to the butter. Add the egg and mix gently. When the dough is smooth and even, cover it with clear wrap and leave it in the fridge for two hours. Roll dough out to a thickness of about 1/4 inch. Cut ten 2-3/4" x 2-3/4" rounds. Line a baking tray with parchment paper and arrange the circles on the pan. Spoon 2 oz. of apples into each



round and fold edges of pastry in towards the center, forming a rim to hold the apples. Cover them with clear wrap and place in the fridge. Pre-heat the oven to 350° F and bake for about 10-15 minutes, until golden brown. Leave to cool, spread each square with 1/2 oz. of Nutella®.

Garnish with powdered sugar and top with sugar pearls if desired.