



SORULLITOS WITH NUTELLA®

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

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Yields: 24 (8 servings)

Portion: 3 sorullitos

Sorullitos Batter:

- 2 cups water
- 1 tsp. salt
- 1 ¼ cup corn meal 2 tbsp. butter
- 4 oz. Nutella®

Method

Sorullitos Batter:

Bring water to a boil. Add salt, corn meal and butter.



Stir until a ball is formed and pulling away from the side of the sauce pan.

Transfer to a bowl and let stand for 5 minutes. Roll a heaping tsp. of mixture into a ball and roll out to a skinny log about 2 ½ inches long.

Deep fry until golden brown.

Serve with ½ oz. of Nutella® for dipping.
