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ZUCCHINI MUFFIN PARFAIT WITH NUTELLA®

Parfait / Mousse | Vegetarian | Snacking | All year round

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Yields: 12 Parfaits

Portion: 1 Parfait

Ingredients

12 - 2 oz. zucchini muffin cut in half horizontally
(option: plain, apple muffin)
6 cups plain yogurt
6 oz. Nutella®

Muffin Mixture:

3 cups all-purpose flour
1 tsp. salt
1 tsp. baking soda
1 tsp. baking powder 4 eggs
1 cup vegetable oil 3 tsp. vanilla
1 cup grated zucchini
1 cup chopped hazelnuts

**Procedure:**

Make muffin recipe by mixing all dry ingredients together.

Beat eggs, oil and vanilla then add dry ingredients and mix together.

Fold in grated zucchini and place 2 oz. of batter into a well oiled muffin pan.

Bake in 325°F oven for 25 to 35 minutes.

Options

Plain muffin - omit zucchini

Apple muffin - replace zucchini with 1 ½ cups diced apples

Assembly

Place bottom half of muffin in parfait glass with ¼ oz. Nutella®.

Add ½ cup of plain yogurt. Top with top part of zucchini muffin.

Spread or dollop muffin with ¼ oz. Nutella®.
