



Hazelnut Bao Buns made with Nutella®

Ethnic Inspired | Vegetarian | Snacking | All year round

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Makes: 10 – Bao Buns

2 cups Nutella®

For Buns:

10 RTU Bao Buns, plain
1 cup Hazelnuts, chopped, lightly toasted
1 pint Heavy Whipping Cream

In a mixer with a whip attachment, whip heavy cream at medium high speed until stiff peaks form.

Place Bao Buns on a sheet pan and slightly warm them in a 200 degree oven.

When cool, gently open each bun and spread 2 tbsp. Nutella® inside each bun.

Using a piping bag fitted with a star tip, pipe whipped cream over the Nutella® to cover.

Drizzle remaining Nutella® over the whipped cream and sprinkle with toasted hazelnuts.
