



Dessert Pizzetta with Fresh Strawberries and Nutella®

Baked Good | Breakfast | All year round

👤👤👤 | 1 hour ⌚ | 🍳🍳🍳

- 2 – 6 X 9 Sheets Puff Pastry Dough, Raw
- 3 cups RTU Vanilla Custard
- 2 cups Granulated Sugar
- 2 pt. Strawberries, Fresh

Pre-heat the oven to 325 degrees F. Slightly roll out the puff pastry in 1 cup of the granulated sugar and cut into 4 - 3" X 9" strips, and then into 12 equal pieces.

With a piping bag, top each strip with vanilla custard, leaving a border on both sides. Slice strawberries and arrange on top of custard. Sprinkle top with remaining sugar. Place on a baking pan lined with parchment paper and bake until golden brown.

While still warm, drizzle Nutella on top of strawberries.