



FRIED PIZZA DOUGH WITH NUTELLA®

Pizza / Sandwich | Vegetarian | Snacking | All year round | Banqueting

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Yields: 16 (8 servings)

Portion: 2 balls

Ingredients

- 16 oz. raw pizza dough
- 2 tbsp. sugar
- 2 tbsp. butter
- 2 tbsp. crushed hazelnuts
- 6 oz. Nutella®



PASSIONATE BRANDS, PARTNERED WINS

Method:

Roll out pizza dough to a rectangle then cut dough into 16 equal squares.

Roll each square into a ball and deep fry dough at 350° F for 2 minutes or until golden brown, or place on a sheet tray and bake until golden brown.

Place fried dough balls in a bowl, add sugar, butter and crushed hazelnuts.

Plate on a dish, serve or drizzle with $\frac{3}{4}$ oz. of Nutella®.
