

Nutellotti Recipe



Ingredients for 25 Nutellotti:

- ◇ 180 gr or 6 oz of Nutella
- ◇ 1 egg
- ◇ 135 gr or 5 oz of flour

For the filling:

- ◇ 125 gr or 4½ oz of Nutella
- ◇ 30 gr of hazelnuts flakes

Description:

In a bowl mix the nutella and the egg using electric whisks. Add also the flour and mix using a spatula.

Once obtained a compact dough, wrap it in plastic wrap.

Let it sit for 15-20 minutes in the fridge.

When it's ready shape the dough in little balls (they have to weigh about 15 gr or ¾ oz each) , and place them on a baking sheet.

Now, using your fingers, flatten the central part of each ball to obtain a small cavity.

Place some nutella inside the cavity (you can use a sac-à-poche or a teaspoon) and sprinkle with some hazelnuts flakes.

Bake for 10 minutes in the oven at 170 °C or 338 °F.