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THE
TOP 50
NUTELLA® DISHES OF 2025



nutella
FOODSERVICE

Celebrating The Best

WITH NUTELLA®

World Nutella® Day is here—a time to celebrate the iconic taste of Nutella® and the incredible creativity it inspires in kitchens across Australia and New Zealand (and the world!). This year, we're thrilled to unveil the **Top 50 Nutella® Dishes**, a collection showcasing the most innovative, mouthwatering, and customer-loved creations featuring Nutella® from venues across the region.

This is more than just a celebration of these dishes; it's a tribute to the passion and ingenuity of the chefs, bakers, baristas and food artisans who bring these delights to life. It's also a moment to recognise the wholesalers and partners who work tirelessly to ensure Nutella® is a trusted staple in foodservice venues year-round.

To everyone who participated in making this initiative possible, we extend our heartfelt thanks. Your dedication to quality and your love for Nutella® make initiatives like this—and World Nutella® Day—a success.

So, dive in, discover these exceptional creations (and maybe visit and try for yourself!). We hope the Top 50 Nutella® Dishes inspire your next menu addition.

Together, let's continue spreading the joy of Nutella® in every delicious bite.



Kara Jones
Customer Director
Ferrero Foodservice



Nutella® Artisanal **ICE CREAM**

NUTELLA® ARTISANAL ICE CREAM RECIPE

For the first time ever, we've published the official recipe for Nutella® Artisanal Ice Cream - straight from Ferrero HQ. This exclusive creation combines the iconic taste of Nutella® with a luxuriously smooth texture. Offering you a delicious dessert that's sure to captivate your customers.

Makes 5kg

INGREDIENTS:

- 3kg Nutella®
- 1.5L Water
- 500mL Whole Milk

METHOD:

In a large mixing bowl, combine the Nutella®, water, and full cream milk. Stir thoroughly until the mixture is smooth and fully blended.

Pour the mixture into your ice cream machine and follow the manufacturer's instructions.

Once churned, transfer the gelato into a container and freeze until ready to serve.

SERVING SUGGESTION:

Each scoop should be 80g, delivering approximately 260 calories (48g of Nutella®). Serve it simply in a cone or cup, or take it to the next level by pairing it with fresh fruit, toasted nuts or as a complement to your standout dishes.



THE TOP 50

Discover a showcase of craftsmanship and creativity with our **Top 50 Nutella® dishes from across Australia and New Zealand**. Whether you're seeking fresh ideas or simply want to celebrate these culinary masterpieces, let this collection inspire your next creation - and be sure to visit these venues for a taste of Nutella® goodness.

ANOTHERPLACE

Iced Dubai Latte

Iced matcha latte, served with fried Kadayif noodle, pistachio flakes and Nutella®.

Potts Point, NSW

CHEESECAKE BACULO

Cheesecake Spring Rolls with Nutella®

Spring rolls filled with vanilla cheesecake, topped with Nutella® and pretzels.

Scottsdale, TAS

BUON APPETIT

Cinnamon Gnocchi with Nutella®

Fried gnocchi tossed in cinnamon sugar & served with warm Nutella®.

Camden, NSW

FOUR FROGS CREPERIE

Crepe with Strawberries and Nutella®

An authentic Crepe topped with Nutella®, fresh strawberries and vanilla ice cream.

Sydney, NSW



Four Frogs Creperie

MOVENPICK

Hazelnut Waffles with Nutella®

Freshly baked waffles with a scoop of Movenpick ice cream and Nutella®.

Princes Wharf, NZ



Movenpick

THE POUR BARISTA

OTT Cookie

Half-baked cookie with hazelnuts, strawberry, vanilla ice cream and Nutella®.

Marrickville, NSW

HILL HOUSE CAFE

Cinnabun Frenchy

Brioche French toast served with custard, berries, strawberry compote and Nutella®.

Auckland, NZ



Hill House Cafe

ZEUS STREET GREEK

Loukoumades with Nutella®

Traditional Greek doughnut topped with Nutella® and crushed walnuts.

Carlton, VIC

LITTLE RED BAKERY

Hazelnut Croissant

Twice baked pain au chocolat, filled with hazelnut praline and topped with Nutella®.

Ermington, NSW

SHAKE, WAFFLE 'N' ROLL

Nutfest Waffle

Waffle on a stick with ice cream, topped with Nutella® and crushed peanuts.

Perth, WA

ROXY'S CAFE

Cruffin with Nutella®

Spiced croissant/muffin with Nutella®.

Baranduda, VIC

R&J CATERING

French Toast Rolls with Nutella®

Rolled bread slices with Nutella®, banana and strawberries.

Daylesford, VIC

KÜRTŐSH

Kürtősh with Nutella®

A soft and caramelised spiral dough filled with Nutella®.

Hawthorn, VIC

Kürtősh

SINAMON

Croissant with Nutella®

Round Croissant with French butter, 128 layers of pastry and Nutella®.

Perth, WA

THE BAKLOVER KITCHEN

Baklava Rolls with Nutella®

Filo layered with walnuts, butter and Nutella®. Drizzled with rose water syrup.

Coffs Harbour, NSW

BISTRO 32

Crepe with Nutella® and Strawberries

Crepes infused with Nutella® and strawberry, garnished with Nutella®.

Caringbah, NSW

CLIFTON COFFEE HOUSE

Macaron with Nutella®

Fresh made macarons with Nutella®.

Port Macquarie, NSW

TACHS STROOPWAFELS

Dutch Stroopwafels with Nutella®

Freshly bakes stroopwafels with nuts, marshmallows and Nutella®.

Adelaide, SA

DAMM GOOD CATERING

Ganache Tart with Nutella®

Ganache tart with Nutella®, Italian meringue, hazelnut sponge, yuzu gel and coffee soil.

Elsternwick, VIC

BUREK HOUSE

Burek Cigar with Nutella®

Delicate pastry filled with Nutella®, lightly dusted with powdered sugar.

Warrawong, NSW

LIGHTS CAMERA BAKE

Smores Bars with Nutella®

A gooey cookie bar with marshmallows and Nutella®.

New Zealand



Eddies Brunch Parlour



Damm Good Catering

MAPLE TREE CAFE

Waffles with Nutella®

Waffles with strawberries, roasted almond, vanilla and Nutella®.

South Morang, VIC

MORGAN'S BAR & GRILL

Waffles with Nutella® & Peanuts

Waffles with banana, crispy peanuts and banana with Nutella®.

Anglesea, VIC

EDDIES BRUNCH PARLOUR

French Sticks

French toast dusted in cinnamon sugar, blueberries, banana curd and Nutella®.

Mount Maunganui, NZ

Dishes Making a **DIFFERENCE**

*This section highlights the incredible impact of **food beyond the plate**, highlighting two of the Top 50 Dishes that support meaningful initiatives. OzHarvest and For Change Co are leading the way with food-driven programs that give back to those in need. Through their generosity and creativity, these inspiring organisations incorporate Nutella® into delicious dishes that not only delight, but also make a real difference in the community.*

REFETTORIO OZ HARVEST

Hot Chocolate with Nutella®

“We absolutely adore using Nutella® at the Refettorio, and use it to make hot chocolates for our amazing lunchtime guests!”

During the day we welcome members of our community for a free 3 course meal, which is available for anyone who needs it. Included as part of this meal we offer tea and coffee, and most importantly – barista made hot chocolates! We have been using the Nutella® to make rich, chocolatey and super delicious hot chocolates with our rescued oat milk, that our guests absolutely adore. In fact they adore them so much, that currently we have reverted back to using hot chocolate powder as we have run out of Nutella®, and our guests have certainly noticed the difference!



Refettorio OzHarvest Sydney is an Australian-first, social impact collaboration between OzHarvest and Massimo Bottura's Food for Soul. The Refettorio brings together those in need with a warm, nourishing meal in a unique, community hub setting in Surry Hills. Refettorio OzHarvest embraces the Food for Soul guiding principles of beauty, culture and hospitality to provide a dignified dining experience for Sydney's most vulnerable.

CREPES FOR CHANGE

Crepe with Nutella®

Crepes For Change is a social enterprise on a mission to end youth homelessness in Australia. Profit from every crepe sold goes back into providing paid training, employment and pathways to empower young people to break the cycle of homelessness for good.

“Nutella® is our most popular crepe topping and can be served with fresh banana or strawberries, crushed tim tams or oreos.”



In 2015, For Change Co. launched Crêpes for Change, Australia's first not-for-profit crêpe truck, run entirely by people under 30 to support young people experiencing homelessness. Nine years later, it has grown into six social enterprises, empowering young people to break the cycle of homelessness through opportunity and support.

Nook Espresso



NOOK ESPRESSO

French Toast with Nutella®

Soft brioche French toast with banana, maple syrup, raspberry and Nutella®.

Sunbury, VIC

BURGER ROAD

Walnut Waffle with Nutella®

Home made waffle with crushed walnuts and a Nutella® drizzle.

Ashburton, VIC

KOOKIE HAUS

Atelier 2.0

Sourdough doughnut filled with Nutella® and topped with roasted hazelnut.

Auckland, NZ

THE DAILY FIXX

French Toast with Nutella®

French Toast served with vanilla bean ice cream and Nutella®.

Adelaide, SA

PASTICCERIA PAPA

Baked Ricotta Cake with Nutella®

Ricotta cake with short pastry casing, soft ricotta centre and Nutella®.

Haberfield, NSW

COFFEELICIOUS

Slice with Nutella®

Crunchy base with a soft Nutella® topping.

Perth, WA



THE SPARROW'S NEST

Stuffed French Toast with Nutella®

French toast with banana crumb, honeycomb and Nutella®.

Perth, WA

ALI'S TURKISH BAKERY

Baklava with Nutella®

Traditional Baklava with Nutella®.

Auckland, NZ

PRETZEL AUSTRALIA

Pretzel with Nutella®

An original hot pretzel with Nutella®.

Melbourne, VIC

MARIETTA CAKES

Cake Jar with Nutella®

Moist cake infused with Nutella®, layered with hazelnuts.

Crows Nest, NSW

PARK VIEW DESSERTS

Baked Cheesecake with Nutella®

Baked cheesecake with a crumb base, Bueno and Nutella®.

Young, NSW

Pretzel Australia



ROULE GALETTE

Lady Petrova

Crepe with fresh strawberries and Nutella®.

Melbourne, VIC

SEA WORLD RESORT

Pizza with Nutella®

Pizza with strawberries, banana, marshmallows and Nutella®.

Main Beach, QLD

BOBA BUDDY

Bubble Waffle with Nutella®

Freshly made Hong Kong Bubble Waffle with soft serve, strawberries and Nutella®.

Hawthorn, VIC

THE SMOKIN' BARREL

Donut with Ferrero & Nutella®

Fresh & fluffy hand made brioche donut with Nutella® and Ferrero Rocher.

Kialla, VIC

BAKED BY SHAN

Mille Crepe Cake with Nutella®

25 layers of handmade crepe stacks with Nutella® and cream.

Narwee, NSW

POFFERTJES NT

Poffertjes with Nutella®

Mini pancakes served with fruits, vanilla ice cream and warm Nutella®.

Darwin, NT

THE CALILE HOTEL

Cruffin with Nutella®

Baked pain au chocolat glazed and topped with hazelnut and Nutella®.

Fortitude Valley, QLD

THE ROVING BEAN

Croissant with Nutella®

Croissant with strawberries and Nutella®.

Tamworth, NSW

TOMM ON WILLIAM

Smoked Grazing Board with Nutella®

Hazelnut kernel smoked Nutella® with cave aged Swiss Gruyere and accompaniments.

Melbourne, VIC

CAFE 59 ON CHURCH

Pancakes with Nutella®

Fluffy home made pancakes with Nutella®.

Whittlesea, VIC

THE HOEY MOEY

Pizza with Nutella®

Pizza with crumbled house made toppings, mixed berry coulis and Nutella®.

Coffs Harbour, NSW

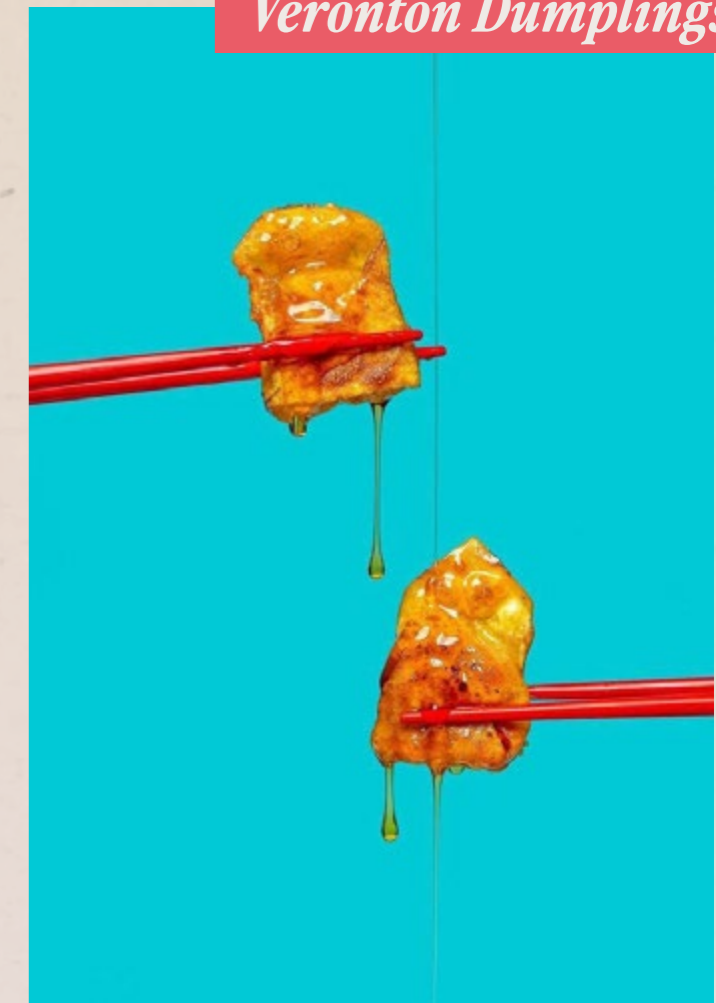
VERONTON DUMPLINGS

Wontons with Nutella®

Authentic hand made dumplings with Nutella®.

Neutral Bay, NSW

Veronton Dumplings



Boba Buddy

THE CUPCAKE DESIGN STUDIO

Loaded Chunky Cookie

A classic loaded cookie with Nutella®.

Little Bay, NSW



Nutella® Classic **ICED COFFEE**

Nutella® CLASSIC ICED COFFEE RECIPE

Level up your breakfast menu with this Nutella® Classic Iced Coffee, a refreshing offering that embraces the boldness of espresso with the deliciousness of Nutella®. Topped with whipped cream and an extra drizzle of Nutella®, it's a visually appealing and crowd-pleasing addition to your drinks menu.

Makes One

INGREDIENTS:

- 1 Shot Espresso
- 15g Nutella®
- 1/3 Cup Cold Milk
- Whipped Cream
- Handful of Ice
- Nutella® for garnish

METHOD:

Brew a fresh shot of espresso and stir in 15g of Nutella® while the espresso is still hot to create a smooth and rich base.

Fill a tall glass with ice and pour the Nutella® and espresso mixture over ice once cooled. Add cold milk to the glass, stirring gently to combine.

Finish with whipped cream and a drizzle of Nutella® for a premium touch.

SERVING SUGGESTION:

Ensure each serve has no more than 15g of Nutella® to maintain a deliciously balanced drink. Pair with freshly baked pastries or a Nutella® inspired breakfast creation to create an elevated cafe experience and keep your customers coming back.

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