



RAZZLEBERRY VOL-AU-VENT SANDWICH WITH NUTELLA®

Pastry | Vegetarian | Mid-afternoon | Mid-morning | All year round | Banqueting

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Yields: 12 servings.

Portion: 1 sandwich

INGREDIENTS

12 Vol-au-Vents, frozen
900 g Raspberries
900 g Blackberries
340 ml Plain Low Fat Yoghurt
170 g Nutella®

PREPARATION

Cook the Vol-au-Vents according to the package instructions and allow to cool to room temperature. Hollow out the pastry lid of the Vol-au-Vent, and save for later use. Fill each Vol-au-vent with two tablespoons of plain yoghurt. Prepare the Razzleberries by combining the fresh raspberries and blackberries. Fill each Vol-au-Vent to the brim with the Razzleberries. Place the saved Vol-au-Vent pastry lid on top of the Razzleberries. Place the Nutella® in a piping bag with a straight-edged piping tip,

then pipe a decorative design onto the Vol-au-Vent pastry lid.