



Starry Nutella® pie

Cakes / Mini Cakes | Breakfast | Mid-afternoon | Mid-morning | Christmas

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For 15 portions

225 gr Nutella

Short crust ingredients:

125 gr butter
250 gr flour
65 gr egg yolk
30 gr icing sugar
1 pinch of salt
50 gr water

TOTAL PREPARATION TIME: 25 MIN

PREPARATION



1. Mix the flour, salt, and sugar with the butter.
2. Add the water and the egg yolks.
3. Mix until you get a sandy texture.



4. Make a ball and let it rest for 40 minutes in the fridge.
5. Stretch the dough to 1 cm thick and line small round individual moulds. Pinch the dough so that it does not rise during cooking



6. With the remains of dough, cut stars of different sizes, they must be small to be able to place at least 2 in each tartlet

7. Cook the tarts and stars in the oven at 180°C for about 15 minutes and then let them cool.

PRESENTATION



1. Fill the tartlets with the Nutella and place a couple of stars on top of each one to decorate.