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## SORULLITOS WITH NUTELLA®

Pastry | Vegetarian | Lunch | Mid-afternoon | Dinner | All year round | Banqueting

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**Yields: 24 (8 servings)**

**Portion: 3 sorullitos**

### Ingredients

- 480 ml water
- 18 g salt
- 300 ml corn meal
- 36 g butter
- 113 g Nutella®

### Procedure:

Bring water to a boil.

Add salt, corn meal and butter.

Stir until a ball is formed and pulling away from the side of the sauce pan.

Transfer to a bowl and let stand for 5 minutes.

Roll a heaping tsp. of mixture into a ball and roll out to a skinny log about 6 cm long.

Deep fry until golden brown.

Serve with 14 g of Nutella® for dipping.