



Nutella® Roll

Cakes / Mini Cakes | Snacking | Christmas

20 minutes 🕒 |

Serves: 15

Ingredients

8 eggs
250g sugar
250g flour
2 packets of vanilla sugar
1 teaspoon of yeast
225g Nutella (15g per portion)

PREPARATION

1. Preheat the oven to 180°.
2. Separate the egg yolks from the whites.
3. Incorporate the sugar to the yolks.
4. Sift in the flour and yeast.
5. Beat the egg whites until stiff peaks form and fold them gently into the mixture.

6. Roll out your dough and smooth it out well.
7. Bake for 10 minutes.
8. Remove your baking tray from the oven and cover the biscuit with a damp cloth.
9. Once the biscuit has cooled down, place a thin layer of Nutella on top.
10. Roll up the biscuit. Decorate nicely with strokes of Nutella on your rolled biscuit.