



Tangerine Tart made with Nutella®

Dessert | Vegetarian | Dessert | Autumn

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18 each Tangerines, Medium Size, Peeled, Segmented

Zest of 12 Tangerines

1 cup Sugar, Granulated

Cocoa Powder

2 cups Nutella® (Tub XUS06031)

1 – Puff Pastry Sheet, 10" X 10" Frozen

Pre heat the oven to 375 degrees F. Peel and zest 18 tangerines. In a bowl, combine the zest and sugar and blend until the sugar has absorbed all the tangerine flavor and color. Fold puff pastry sheet in half, and gently roll out to 5" X 14" and place in cooler to rest. Prick pastry sheet in the center with a fork, so it does not have bubbles or high spots after baking. Place puff pastry under a wire cooling rack on the sheet pan, this will allow the pastry to rise evenly in the oven. Bake until golden brown as directed and set aside to cool. When cool, gently spread an even layer of Nutella onto the puff pastry. Arrange tangerine wedges in a decorative pattern, completely covering the tart. Top half with tangerine sugar and half with cocoa



powder across the length of the tart. Slice into shareable portions. Drizzle the remaining Nutella® on top of tart.