



Cream Stuffed Maritzo made with Nutella®

Baked Good | Vegetarian | Dessert | Banqueting

👤👤👤 | 1 hour 🕒 | 🍳🍳🍳

12 ea. RTU Brioche Buns

1/2 cup Hazelnuts, chopped, lightly toasted

1 pt. Heavy Whipping Cream, lightly sweetened

1 tbs. Sugar, Granulated

1 cup Nutella® (Piping Bag XUS87019)

In a mixer with a whip attachment, whip cream and 1 tbs. granulated sugar at medium high speed until stiff peaks form. Place Brioche Buns on a sheet pan and slightly warm them in a 200 degree oven. When cool, gently slice open each bun from the top, cutting out a “V” shape. Be careful not to slice all the way through the bun. Spread 2 tbsp. Nutella® inside each bun. Using a piping bag fitted with a star tip, pipe whipped cream over the Nutella®. With a spatula, smooth the whipped cream so that it fills the bun completely. Drizzle remaining Nutella® over the whipped cream and sprinkle with toasted hazelnuts.