



PAN PURDU WITH NUTELLA®

Yields: 16 servings / Portion: 1 slice

Ingredients

28 slices whole wheat bread 8 oz. fat free sour cream
12 ct. large eggs 4 oz. unsalted butter
2 quart 1% milk 1 cup brown sugar
1 tsp. vanilla extract 6 oz. Nutella®
4 cups sliced strawberries

Preparation

Tear bread into little pieces. Place eggs, milk and vanilla together and mix together. Place butter and brown sugar in sauce pan and bring to boil. Using a 4-inch deep half pan place melted butter and brown sugar on bottom of pan. Add bread pieces and pour egg mixture to soak bread. Cover with foil and bake 350°F for 35-45 minutes. After cooking remove from oven, invert pan upside down into another pan exposing brown sugar butter mixture. Place 3 rows of strawberries on top and pipe lines of sour cream and Nutella® over pan purdu.



BANANA EGG ROLL WITH NUTELLA®

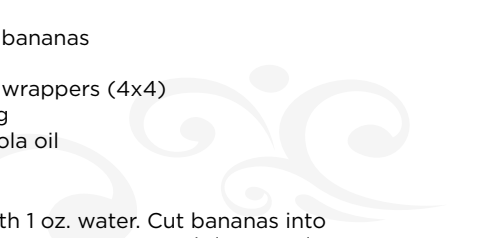
Yields: 12 servings / Portion: 1 egg roll

Ingredients

4 oz. espresso 1 cup heavy whipping cream
½ cup sugar 1 cup ice cubes
1 oz. hot cocoa 6 oz. Nutella®

Preparation

Place ice, espresso, sugar, and cocoa mix in a blender. In a 2 oz. vessel line side with Nutella®. Fill vessel with 2 oz. mocha coffee mix. Top with whipped cream and Nutella®.



MINI MOCHA WITH NUTELLA®

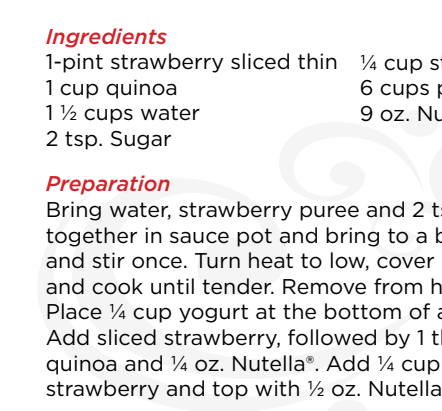
Yields: 12 servings / Portion: 1 mini mocha

Ingredients

4 ct. medium bananas
9 oz. Nutella®
12 ct. wonton wrappers (4x4)
1 ct. large egg
3 ½ tbsp. canola oil

Preparation

Whisk egg with 1 oz. water. Cut bananas into quarters. Place wonton wrapped down and brush edges with egg wash. Place ¾ oz. Nutella® and banana in the center of the wonton wrapper. Deep fry at 350°F until golden brown remove from fryer.



Ingredients

1-pint strawberry sliced thin ¼ cup strawberry puree
1 cup quinoa 6 cups plain yogurt
1 ½ cups water 9 oz. Nutella®
2 tsp. Sugar

Preparation

Bring water, strawberry puree and 2 tsp. sugar together in sauce pot and bring to a boil. Add quinoa and stir once. Turn heat to low, cover pot with a lid and cook until tender. Remove from heat and cool. Place ¼ cup yogurt at the bottom of a glass. Add sliced strawberry, followed by 1 tbsp. of quinoa and ¼ oz. Nutella®. Add ¼ cup yogurt, sliced strawberry and top with ½ oz. Nutella®.



STRAWBERRY QUINOA PARFAIT WITH NUTELLA®

Yields: 12 Parfaits / Portion: 1 Parfait



CREPES WITH NUTELLA® AND FRUIT

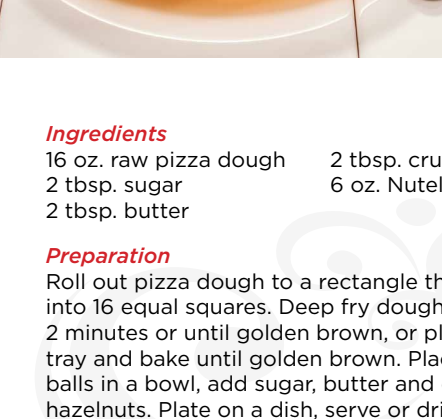
Yields: 10 servings / Portion: 1 crêpe

Ingredients

3 eggs 5 ¼ oz. Nutella®
2 cups all-purpose flour fresh fruit
1 oz. melted butter icing sugar, optional
17 oz. whole milk

Preparation

Pour the milk and flour into one bowl, and in another bowl mix the eggs with the melted butter. Then mix the contents of the two bowls together. Leave the batter to rest for 15 minutes at room temperature. Grease and warm griddle. Add some of the batter and form crêpes approximately 10 inches in diameter. Cook on both sides until they turn an even golden color.



Ingredients

16 oz. raw pizza dough 2 tbsp. crushed hazelnuts
2 tbsp. sugar 6 oz. Nutella®
2 tbsp. butter

Preparation

Roll out pizza dough to a rectangle then cut dough into 16 equal squares. Deep fry dough at 350°F for 2 minutes or until golden brown, or place on a sheet tray and bake until golden brown. Place fried dough balls in a bowl, add sugar, butter and crushed hazelnuts. Plate on a dish, serve or drizzle with ¾ oz. of Nutella®.



FRIED PIZZA DOUGH WITH NUTELLA®

Yields: 16 (8 servings) / Portion: 2 balls



BABKA WITH NUTELLA®

Yields: 12 servings / Portion: 1 babka

Ingredients

12 ct. 6" mini Challah breads
½ cup powdered sugar
18 oz. Nutella®
(Divided into 6 oz. and 12 oz. parts)

Preparation

Prepare your favorite Challah bread 6" recipe, let cool to room temperature. Pipe Nutella® into each mini Challah bread six times randomly a small amount of Nutella®. With a serrated knife cut at a bias angle each mini Challah bread in half. Then place the two pieces of mini Challah bread on a plate perpendicular from each other, with the cut edges facing out. Place Nutella® in a pastry bag with a straight edged piping tip, then pipe decorative design of Nutella® onto the mini Challah bread halves. Place powdered sugar into a dredger and lightly dust mini Challah bread halves turn an even golden color.



BREAD PUDDING WITH NUTELLA®

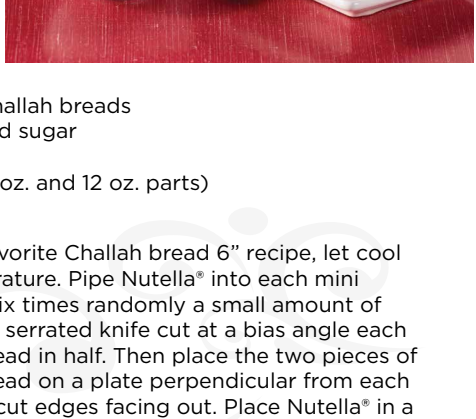
Yields: 9 servings / Portion: 1 X 3" square

Ingredients

¼ cup unsalted butter 12 ct. 8" flour tortillas
½ cup brown sugar 3 tbsp. canola oil
3 tsp. rum extract 3 ct. medium bananas
1 tsp. vanilla extract 9 oz. Nutella®
¼ cup chopped hazelnuts

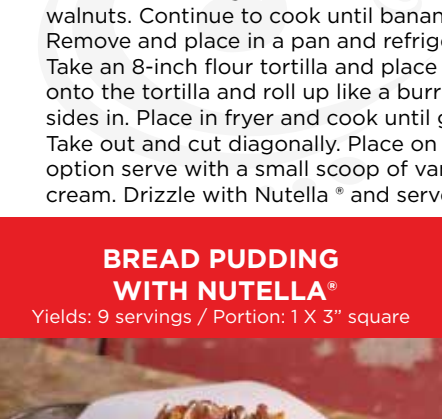
Preparation

In a skillet over medium heat melt butter, add brown sugar, rum extract, cream and vanilla extract. When mixture begins to bubble add bananas and walnuts. Continue to cook until bananas are hot. Remove and place in a pan and refrigerate until cold. Take an 8-inch flour tortilla and place ¼ of the mixture onto the tortilla and roll up like a burrito folding the sides in. Place in fryer and cook until golden brown. Take out and cut diagonally. Place on a plate. As an option serve with a small scoop of vanilla bean ice cream. Drizzle with Nutella® and serve.



MINI BANANA FOSTER WITH NUTELLA®

Yields: 12 servings / Portion: 1 banana foster



BREAD PUDDING WITH NUTELLA®

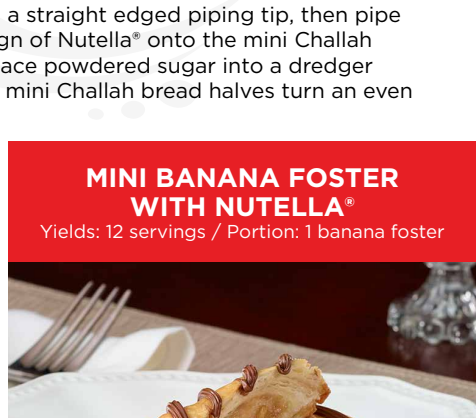
Yields: 9 servings / Portion: 1 X 3" square

Ingredients

3 whole eggs ¼ tsp. salt
8 oz. heavy cream 1 tsp. vanilla extract
8 oz. whole milk 4 cups stale bread cubes
6 oz. granulated sugar 4 oz. Nutella®

Preparation

Whisk together eggs, heavy cream, milk, salt, sugar, and vanilla extract. Stir in the bread cubes and turn mixture into a buttered 9" x 9" pan. Bake at 350°F for 30-35 minutes. Remove from oven. When pudding is puffed and is at least 150°F internally. Cool pudding and cut into nine squares. When ready to serve, plate the portion in a microwave for 45 seconds on high. Drizzle 1 tsp. of Nutella® on top. Serve immediately.



APPLE CRUMB FLATBREAD WITH NUTELLA®

Yields: 8 shareable servings / Portion: 1 portion



BREAD PUDDING WITH NUTELLA®

Yields: 9 servings / Portion: 1 X 3" square

Ingredients

1 ct. oval flatbread, 12" x 5" 2 tbsp. sugar
4 ct. medium apples 6 tbsp. unsalted Butter
¾ cup wheat flour 6 oz. Nutella®
1 tsp. salt

Preparation

Peel core and slice apples set a side. Mix flour, sugar, salt together the cut butter into flour mix for crumble. Saute apple slices in butter and caramelized remove from heat and cool. Place apples on flatbread and top with crumble mixture. Bake 350°F about 20 minutes until golden brown. Cut flatbread into 8 portions for a sharable dessert. Garnish with Nutella®. As a serving suggestion serve with a scoop of ice cream.



FRULATO WITH NUTELLA®

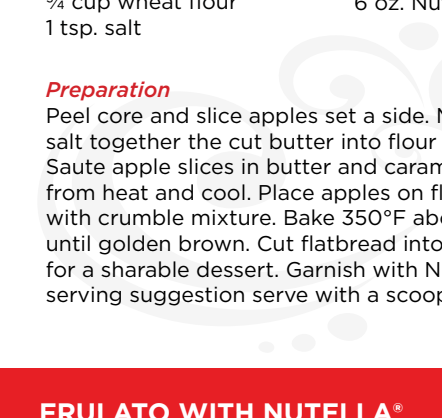
Yields: 1 serving / Portion: 1- 9 oz. portion

Ingredients

5 oz. bananas, blueberries or strawberries (choice of fruit)
3.5 oz. milk
0.5 oz. Nutella®

Preparation

Place fresh fruit in freezer until frozen. Add milk and fruit to blender and blend until smooth and light. Top with drizzle of Nutella®.



FRULATO WITH NUTELLA®

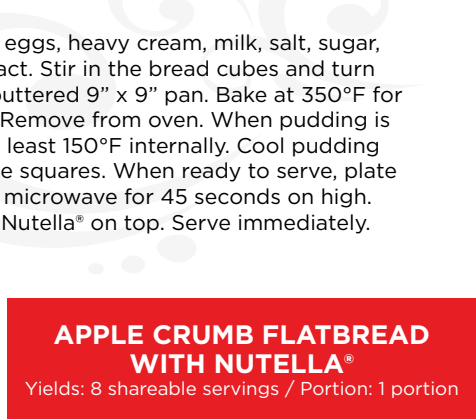
Yields: 1 serving / Portion: 1- 9 oz. portion

Ingredients

36 oz. plain yogurt 12 strawberry wedges for garnish
12 graham crackers, crumbled 9 oz. Nutella®
¾ cup toasted hazelnut, pureed into powdered form

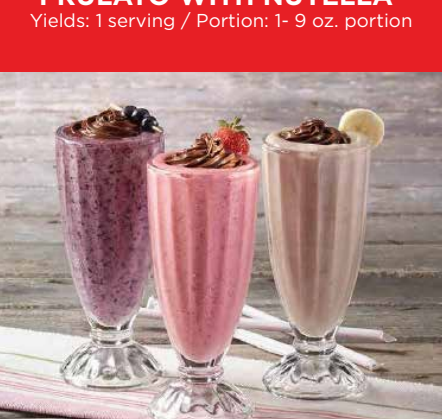
Preparation

Place graham cracker crumbs on the bottom of parfait glass. Top the cracker crumbs with 3 oz. of plain yogurt. Layer ¾ oz. of Nutella® over the yogurt. Top Nutella® with toasted hazelnut powder. Garnish rim of parfait with a strawberry wedge.



GRAHAM CRACKER PARFAIT WITH NUTELLA®

Yields: 12 Parfaits / Portion: 1 Parfait



FRULATO WITH NUTELLA®

Yields: 1 serving / Portion: 1- 9 oz. portion

Ingredients

5 oz. bananas, blueberries or strawberries (choice of fruit)
3.5 oz. milk
0.5 oz. Nutella®

Preparation

Place fresh fruit in freezer until frozen. Add milk and fruit to blender and blend until smooth and light. Top with drizzle of Nutella®.



DORAYAKI (JAPANESE PANCAKE) WITH NUTELLA®

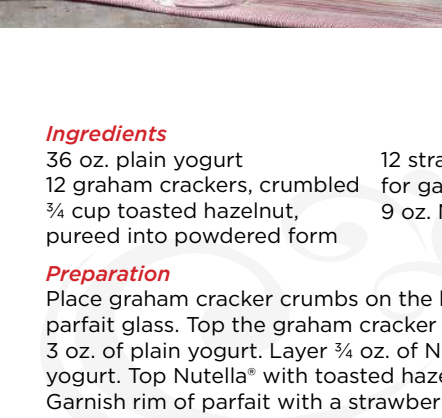
Yields: 12 servings / Portion: 1 dorayaki

Ingredients

2 cups white flour
1 cup sugar
1 tsp. baking soda
6 ct. large eggs
3 ½ tbsp. canola oil
9 oz. Nutella®

Preparation

Whisk eggs and sugar. Dissolve baking soda in water and set aside. Whisk together eggs and sugar and set aside. Add baking soda mixture to egg mixture and blend well. Slowly add flour to wet mixture and knead into a smooth dough. Roll into 1-inch balls and flatten balls into pancake shape. Add canola oils to griddle or fry pan and heat to 350 F. Cook 1 - ½ minutes each side. Fry with ¾ oz. Nutella. Garnish with strawberries as an option.



DORAYAKI (JAPANESE PANCAKE) WITH NUTELLA®

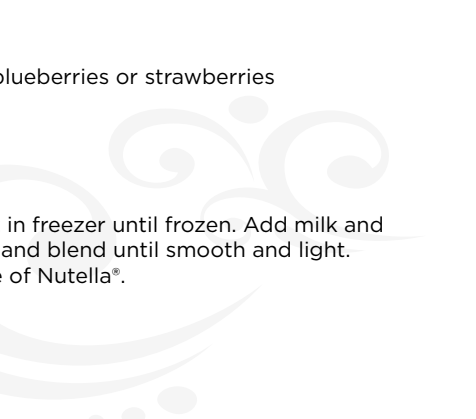
Yields: 12 servings / Portion: 1 dorayaki

Ingredients

12 oz. pizza dough
1 oz. unsalted butter
6 oz. Nutella®

Preparation

Roll out 6-pizza dough into a 4-inch circle. Fold dough over to make half-moon. Bake until golden brown. Baking times may vary. Note: we used 350°F high fan 18- 25 minutes. Let calzone cool for a few minutes. Pipe each with ¾ oz. of Nutella®. Drizzle each with ¼ oz. of Nutella®.



MINI CALZONES TOPPED WITH NUTELLA®

Yields: 6 servings / Portion: 1 calzone



DORAYAKI (JAPANESE PANCAKE) WITH NUTELLA®

Yields: 12 servings / Portion: 1 dorayaki

Ingredients

12 oz. pizza dough
1 oz. unsalted butter
6 oz. Nutella®

Preparation

Roll out 6-pizza dough into a 4-inch circle. Fold dough over to make half-moon. Bake until golden brown. Baking times may vary. Note: we used 350°F high fan 18- 25 minutes. Let calzone cool for a few minutes. Pipe each with ¾ oz. of Nutella®. Drizzle each with ¼ oz. of Nutella®.



DORAYAKI (JAPANESE PANCAKE) WITH NUTELLA®

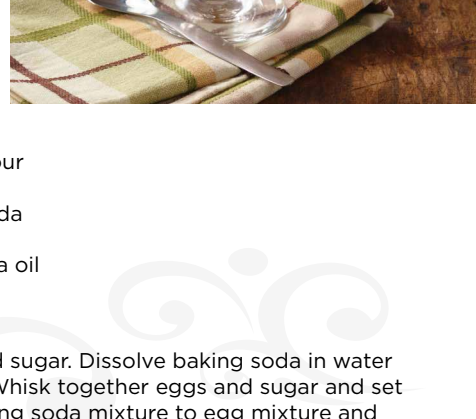
Yields: 12 servings / Portion: 1 dorayaki

Ingredients

12 oz. pizza dough
1 oz. unsalted butter
6 oz. Nutella®

Preparation

Roll out 6-pizza dough into a 4-inch circle. Fold dough over to make half-moon. Bake until golden brown. Baking times may vary. Note: we used 350°F high fan 18- 25 minutes. Let calzone cool for a few minutes. Pipe each with ¾ oz. of Nutella®. Drizzle each with ¼ oz. of Nutella®.



DORAYAKI (JAPANESE PANCAKE) WITH NUTELLA®

Yields: 12 servings / Portion: 1 dorayaki

Ingredients

12 oz. pizza dough
1 oz. unsalted butter
6 oz. Nutella®

Preparation

Roll out 6-pizza dough into a 4-inch circle. Fold dough over to make half-moon. Bake until golden brown. Baking times may vary. Note: we used 350°F high fan 18- 25 minutes. Let calzone cool for a few minutes. Pipe each with ¾ oz. of Nutella®. Drizzle each with ¼ oz. of Nutella®.

MOO SHU FRUIT & GRANOLA WITH NUTELLA®

Yields: 2 servings / Portion: 1 moo shu wrap



- Ingredients**
- 2 eggs beaten
 - 2 cups buttermilk
 - ¼ cup melted butter
 - 5 cups gluten-free flour
 - 1 cup sugar
 - 2 tsp. baking soda
 - 1 tsp. baking powder
 - 2 tsp. salt
 - 2 tsp. xanthan gum
 - 9 oz. Nutella®

Preparation
Mix all dry ingredients together in a bowl and set aside. Mix all wet ingredients together and add to dry, mixing by hand with a wooden spoon. Let dough rest for 20 minutes then roll out on a table using rice flour. Cut out 3/4-inch circles, with 1/4-inch center and bake at 350°F until golden brown, for about 20 minutes. Remove from oven and let stand for 5 minutes to cool. Spread with ½ oz. of Nutella®. Dust with hazelnuts (optional).

Ingredients

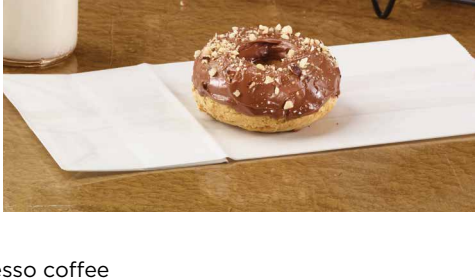
- 2 pieces Moo Shu wrap
- 1 tbsp. Nutella®
- 3 tbsp. granola (almonds, oatmeal, pecans)
- 1.5 tbsp. mango - Michigan cherries compote
- Compote: 2 mangos, sliced into small pieces
- 2 tbsp. sugar
- 1 cup water
- 2 cups cherries

Preparation

Combine all ingredients for compote in a sauce pan and cook for 45 minutes covered over low heat. Slightly crumble the granola mix. Assembly: Place Moo Shu wrap on plate. Spread Nutella® over middle of Moo Shu wrap. Fill the center of the Moo Shu wrap with compote mixture and granola. Fold like a burrito. Slice in half and place on the plate. Garnish with cherries and a drizzle of Nutella®.

MINI OLD FASHIONED DONUTS WITH NUTELLA® (GLUTEN-FREE)

Yields: 6 servings / Portion: 1 calzone



Ingredients

- 0.3 oz. espresso coffee
- 0.5 oz. Nutella®
- 4 oz. milk
- 0.6 oz. whipped cream
- 0.18 oz. Nutella®, drizzled on top
- 0.18 oz. hazelnuts, roasted, chopped

Preparation

Blend Nutella® with 1 shot of freshly brewed espresso coffee in a small steaming pitcher and set aside. Using a frother, gently steam milk until a temperature of 165°F and a velvety foam is formed on top of the milk. Pour the espresso/Nutella® mixture through the center of the hot foam--leaving approximately ½" of head space. Using a whipped cream can, shake well and dispense on top of milk. Drizzle Nutella® on top of whipped cream and top with hazelnuts.

LATTE PICCOLO WITH NUTELLA®

Yields: 1 serving / Portion: 1- 8oz. portion



- Ingredients**
- funnel cake mix
 - water
 - 3 cups of plain yogurt
 - 12 strawberries
 - 9 oz. Nutella®

Preparation
Mix funnel cake following recipe using water. Make 24 small 5" funnel cakes in the fryer. Assembly: Take one funnel cake and spread ¼ oz. of Nutella® on cake. Place on plate. Top with ¼ cup of plain yogurt. Place another funnel cake with ½ oz. of Nutella® on top. Quarter a strawberry for garnish and place on top of funnel cake.

STRAWBERRY FUNNEL CAKE WITH NUTELLA®

Yields: 12 servings / Portion: 2 funnel cakes



SOPAS WITH PEPITA SEEDS AND NUTELLA®

Yields: 16 servings / Portion: 1 sopa



Ingredients

- 16 ct. sopas
- 3 ct. medium plantains
- 3 ½ tbsp. canola oil
- 3 oz. pepita seeds
- 6 oz. Nutella®

Preparation

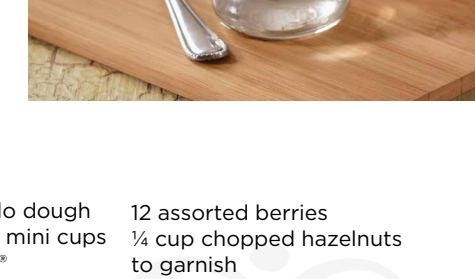
In a 350°F oven bake the Pepita seeds until lightly toasted, do not over bake. At the time of service, deep fry sopas in a 350°F deep fryer until the sopas float 4-7 minutes. Place the Sopa on a paper towel to drain excess grease. Keep Sopas warm until serve. Place two ½ tablespoons of plantain puree on top of the Sopa. Top plantains with Nutella® garnish with seeds.

- Ingredients**
- 32 oz. plain yogurt
 - 1 cup sour cream filling
 - 2 cups corn flakes
 - 12 raspberries
 - 9 oz. Nutella®

Preparation
Whisk sour cream and sugar in a small bowl until sugar dissolves. Assembly: Place plain yogurt on the bottom of glass and top with sour cream filling. Layer with ½ oz. of Nutella®. Add 2 tbsp. of corn flakes on top. Drizzle with ¼ oz. of Nutella®. Garnish with raspberries.

BREAKFAST CEREAL PARFAIT WITH NUTELLA®

Yields: 12 Parfaits / Portion: 1 Parfait



MINI FILO CUPS AND FRESH FRUIT TOPPED WITH NUTELLA®

Yields: 12 (6 servings) / Portion: 2 mini fillos



Ingredients

- 6 layers of filo dough or pre-made mini cups
- 9 oz. Nutella®
- ¼ cup melted butter
- 12 assorted berries
- 12 assorted berries
- ¼ cup chopped hazelnuts to garnish

Preparation

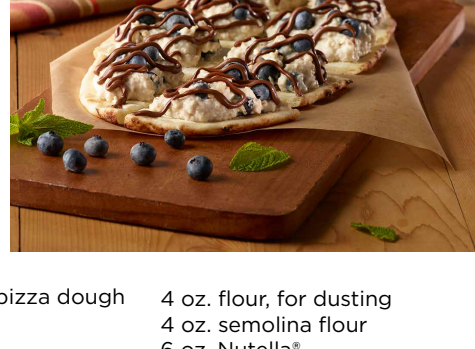
Butter each sheet of filo. Cut sheet into 12 equal squares and place in mini muffin pan to form a cup. Bake at 350°F until golden brown. Place a small dollop of Nutella® on bottom. Top with fresh berries, hazelnuts and another dollop of Nutella® on top.

- Ingredients**
- 1 ct. oval flatbread 12" x 5"
 - 6 oz. cooked oatmeal
 - 2 cups blueberries
 - 6 oz. Nutella®

Preparation
Mix cooked oatmeal and 1 cup of blueberries. Toast flatbreads lightly. Spread 2 oz. of Nutella® over flatbread. Slice flatbread into 8 equal portions. Make 8 equal portions of oatmeal mix, place one portion of mix on each flatbread. Garnish with remaining blueberries. Drizzle with 4 oz. of Nutella®.

BLUEBERRY OATMEAL FLATBREAD WITH NUTELLA®

Yields: 8 shareable servings / Portion: 1 piece



PIZZA DOUGH TWISTS WITH NUTELLA®

Yields: 12 servings / Portion: 1 pizza dough twists



Ingredients

- 48 oz. frozen pizza dough
- 4 oz. sugar
- 1 ct. large egg
- 4 oz. 2% milk
- 4 oz. flour, for dusting
- 4 oz. semolina flour
- 6 oz. Nutella®

Preparation

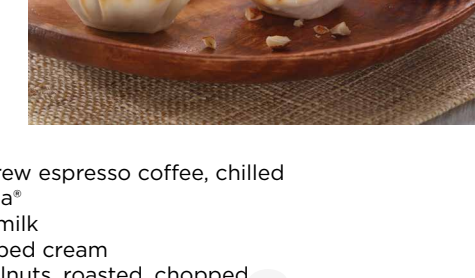
Thaw pizza dough balls overnight in the refrigerator. Roll out each pizza dough ball 3/16" thick on a floured cutting board into 6" width rectangular shape. Cut the 6" width rectangular shaped pizza dough into 1 ½" strips. Then tie each of the strips into a quick knot. Prepare an egg wash by combining the egg and milk with a whisk. Egg wash each of the knots. Sprinkle coarse sugar crystals on each pizza knot. Let the pizza knots stand until they double in size. Place the pizza knots on a pizza paddle that had been lightly sprinkled with flour. Bake for 425°F for 10-12 minutes, or until golden brown. Let the pizza knots cool to room temperature, and then drizzle with Nutella®.

- Ingredients**
- 6 layers of filo dough or pre-made mini cups
 - ¼ cup melted butter
 - ¼ cup chopped hazelnuts to garnish
 - 9 oz. Nutella®

Preparation
Butter each sheet of filo. Cut sheet into 12 equal squares and place in mini muffin pan to form a cup. Bake at 350°F until golden brown. Place a small dollop of Nutella® on bottom. Top with fresh berries, hazelnuts and another dollop of Nutella® on top.

MINI FILO CUPS WITH FRESH FRUIT TOPPED WITH NUTELLA®

Yields: 12 (6 servings) / Portion: 2 mini fillos



NITRO BREW WITH NUTELLA®

Yields: 1 serving / Portion: 1- 9oz. portion



Ingredients

- 2 oz. nitro brew espresso coffee, chilled
- 0.5 oz. Nutella®
- 4 oz. whole milk
- 0.5 oz. whipped cream
- 0.18 oz. hazelnuts, roasted, chopped
- 0.18 oz. Nutella®, drizzled on top

Preparation

Blend Nutella® with chilled nitro brew espresso coffee in a small pitcher and set aside. Using a frother, gently steam milk until a temperature of 165°F and a velvety foam is formed on top of the milk. Pour the Nitro Brew Espresso/Nutella® mixture through the center of the hot foam--leaving approximately 1/2" of head space. Using a whipped cream can, shake well and dispense on top of milk. Drizzle Nutella® on top of whipped cream and top with the hazelnuts.

JAPANESE DANGO (DUMPLING) WITH NUTELLA®

Yields: 16 servings / Portion: 2 dumplings



- Ingredients**
- 1 cup rice flour
 - ¼ tsp. baking soda
 - ¾ cup warm water
 - 6 oz. Nutella®

Preparation
Mix flour, water, baking powder together. Knead dough to smooth consistency. Roll into small 1-inch balls. Drop into boiling water for about 15 minutes. Remove and cool. Top dumplings with Nutella®. Skewer dumplings if desired.

Ingredients

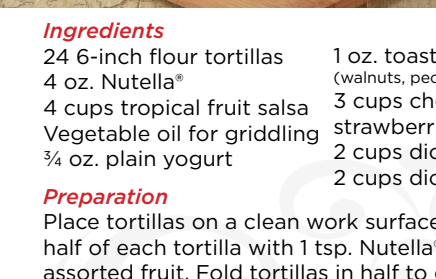
- 32 oz. plain yogurt
- 9 oz. Nutella®
- 1 cup sour cream filling
- 2 cups corn flakes
- 1 cup non-fat sour cream
- ½ cup sugar

Preparation

Whisk sour cream and sugar in a small bowl until sugar dissolves. Assembly: Place plain yogurt on the bottom of glass and top with sour cream filling. Layer with ½ oz. of Nutella®. Add 2 tbsp. of corn flakes on top. Drizzle with ¼ oz. of Nutella®. Garnish with raspberries.

BREAKFAST CEREAL PARFAIT WITH NUTELLA®

Yields: 12 Parfaits / Portion: 1 Parfait



- Ingredients**
- 24 6-inch flour tortillas
 - 4 oz. Nutella®
 - 4 cups tropical fruit salsa
 - Vegetable oil for griddling
 - ¾ oz. plain yogurt
 - 1 oz. toasted chopped nuts (walnuts, pecans, and macadamia)
 - 3 cups chopped fresh strawberries
 - 2 cups diced fresh mango
 - 2 cups diced fresh papaya

Preparation
Place tortillas on a clean work surface. Spread one half of each tortilla with 1 tsp. Nutella® and ½ cup assorted fruit. Fold tortillas in half to encase filling. Repeat process for each tortilla. Place on a sheet pan and cover until ready to cook. For each serving: Heat grill 1-2. Add 1 tsp. oil and griddle 2 stuffed tortillas 1-2 minutes until golden brown. When browned, remove from pan/griddle and serve immediately. Serve 2 quesadillas per serving with 1 tbsp. yogurt sprinkled with 1 tsp. of toasted nuts, if desired, on side.

QUESADILLAS WITH NUTELLA®

Yields: 12 servings / Portion: 2 quesadillas

