



DELICIOUS

Creations

WITH

nutella[®]



This book is dedicated to Nutella® lovers everywhere.

Nutella® was born to spread **positivity.**

To bring people **together**

to **connect over food**

and **share in a little deliciousness**

that spreads **optimism**

and sparks **joy.**

The best days start with Nutella®.

The NUTELLA® Story

A story of love, passion and positivity.

The Nutella® story began in 1946 after World War II.

Cocoa was extremely scarce and Pietro Ferrero, an Italian bakery owner, turned this tricky problem into a smart solution. Using hazelnuts, sugar and just a little of the rare cocoa, he created a sweet paste called Giandujot, and the ancestor of Nutella® was born.

The Giandujot paste, named after a local carnival character, was shaped into a loaf that could be sliced and spread on bread. By 1951, Ferrero had transformed his Giandujot into a creamy new product that was easier to spread called SuperCrema. Over the next decade, Ferrero and his family continued to improve the recipe, and in 1964, they launched the world's first jar of hazelnut and cocoa cream, named Nutella®.

In 1965, Nutella® jar was launched with its iconic design, and it wasn't long before Nutella® was spreading smiles across the globe, reaching Australia in 1978. Proving success has no borders, Australians fell in love with Nutella® and to support local production, the Ferrero family established a factory in Lithgow in Sydney's Blue Mountains region.

Today, the unmistakable signature Nutella® recipe is made with the same care, passion and attention to quality as it was over 55 years ago. We hope you enjoy this selection of delicious recipes, brought to you by the world's most-loved spread, to share and spread smiles across tables everywhere.



PASTICCERIA

CERIERO

ACRESI REGINA
LIQUORI ESTERMINATI
SERVIZIO DOMINICANO
VOZZE PASTESIMI

Cerieria

Easy Banana Smoothie

with NUTELLA®

Difficulty: 🍷🍷🍷 | Time: 5 mins

Serves 1

1 banana, roughly chopped

¼ cup plain Greek yoghurt

¼ cup cooked oatmeal

2 tbsp sliced almonds

1 tsp honey (optional)

1 cup ice (can omit if using frozen bananas)

To serve

15g (1 tbsp) Nutella®

1

Place all the smoothie ingredients into a blender and blend until smooth.

2

Pour into a tall glass, drizzle with Nutella® and it's ready to enjoy!





Lava Croissants

with a NUTELLA® and Banana Surprise

Difficulty: 🌶️🌶️🌶️ | Time: 1 h

Serves 12

2 sheets frozen puff pastry,
thawed until softened but
still cold

1 egg and 1 tbsp water,
lightly beaten

1–2 bananas, thinly sliced
into 36 slices

To serve

15g (1 tbsp) Nutella®

1

Preheat the oven to 180°C. Line a baking tray with baking paper or a silicone mat. Working with 1 sheet of puff pastry at a time, unfold it on a clean, lightly floured surface. Following the seams in the puff pastry, cut the sheet into thirds.

2

Cut each third into 2 triangles by cutting between 2 opposite corners to make 6 long, skinny triangles. Repeat with the second sheet of puff pastry until you have 12 triangles.

3

For the inside surprise, spread 1 tablespoon of Nutella® over the widest part of each triangle. Top with 3 banana slices. Starting at the wide end of the triangle, roll the pastry up, so the tip of the pastry is underneath the croissant. Arrange on the prepared baking tray and repeat with remaining triangles.

4

Brush the tops of the croissants with the egg and water mixture. Place in the oven and bake until the croissants are fragrant and golden brown, around 30–40 minutes. Remove from the oven and cool for 5 minutes. Deliciousness warning! The Nutella® may have oozed out, creating not-so-secret hot lava. Serve warm or at room temperature to excited faces. #MorningSmiles

Christmas Pavlova Nests

with NUTELLA® and Mixed Berries

Difficulty: 🌶️🌶️🌶️ | Time: 3 h 20 mins

Serves 8

For the meringues

100g egg whites (3 egg whites)

100g granulated sugar

60g icing sugar

To serve

100g cream

15g (1 tbsp) Nutella® per nest

80g mixed berries, washed

mint leaves (optional)

1

Preheat the oven to 90°C (fan-forced). In a bowl, whisk the egg whites until stiff. Before you finish, gradually add the granulated sugar at 3 separate times, using a whisk to stop your egg whites from collapsing. When the egg whites are firm, add the icing sugar.

2

Line an oven tray with baking paper. Then, using a pencil, draw 8 identical circles of 8cm diameter, with a slight gap between them. Once you've finished, spoon the whisked egg whites into the circles. Be careful not to flatten the whisked egg whites! The frame of the meringues should be taller than the centre.

3

Bake for 2 hours on the low rack of the oven. Then, turn the oven off, but leave the meringues inside with the oven door closed until cooled down.

4

Whip the cream with a beater and spread it over each meringue nest. Then, decorate each with a tablespoon of Nutella® in the centre and a sprinkling of mixed berries on top. For an extra colourful festive look, add a mint leaf to each nest before serving.

Tasty Tip:

Save time on the day by cooking your meringue nests the day before—there's no need to refrigerate them!





Smooth 'n' Crunchy Mousse

with NUTELLA® and Forest Berries

Difficulty: 🌶️🌶️🌶️ | Time: 15 mins prep and 2 h setting time

Serves 4

30g whipped cream

60g Nutella® (15g/portion)

80g crumbled meringue

To serve

4 mini meringues, store-bought

forest fruits, such as blueberries
and raspberries

1

Prepare the smooth mousse mixture by combining 40g of Nutella® with the whipped cream.

2

Fill the bottom of individual glasses or mini bowls with a layer of crumbled meringue, and then add the Nutella® mousse. To help them set, place them in the fridge for at least 2 hours.

3

Garnish with the remaining 20g of Nutella®, using a piping bag. Decorate the plates with mini meringues and berries to taste. How deliciously easy is that!

