



# Nutella Strudel

## INGREDIENTS

- 1 puff pastry sheet (from pack of 2, frozen)
- 6 tbsp Nutella, more if needed
- Sparkling white sugar, aka coarse sugar
- 2 tbsp milk

## DIRECTIONS

1. Take one of the two sheets of puff pastry out of the frozen package.
2. Lay it on a large sheet of parchment paper and allow it to come to room temperature. It should only take a few minutes.
3. Place the other sheet back in the freezer, well wrapped, to use another time.
4. Once the pastry sheet has defrosted, unfold it and even it out with help of a rolling pin.
5. The result should be an even thickness sheet, appropriately 12" long by 10" wide.
6. Spread the Nutella evenly over the middle section of the long side of pastry sheet, leaving a 1/2" bare lip on both top and bottom.
7. With a sharp knife, cut 1" horizontal strips, fanning out on both sides of Nutella section. They will look like wings.
8. Fold the top lip over Nutella so that it won't escape during cooking. Repeat with bottom lip.
9. Beginning with the top right wing-strip, fold it over the Nutella section. Overlap with top left wing-strip.
10. Continue the process until all wing-strips are used and Nutella is completely covered.
11. Brush top with milk and sprinkle with coarse sugar.
12. Bake in preheated 400F oven for 15 to 20 minutes or until golden.
13. Remove from oven and allow to cool a few minutes before slicing.



## NONNA'S TIPS

- This recipe is quick and easy once you get the steps. I promise you that the description is more complicated than the actual execution.
- You can use more or less Nutella to your liking. I make a 1/4" layer since it seems the perfect amount. If you use more, don't overdue it or it will spill out.
- You can substitute preserve or custard for Nutella.
- If you don't have coarse sugar just use granulated one.
- You can brush top with water if you don't want to use milk.