

# BANANA & NUTELLA PUFFS (Serves around 8)

## INGREDIENTS

2 Sheets Puff Pastry

1 Jar Nutella

2—3 bananas

Sugar

1 Egg



## METHOD

Pre heat oven at 200 Celsius

Cut each sheet of pastry into 4 triangles.

On each triangle sprinkle a small amount of sugar

Place heaped teaspoon of Nutella in the centre

Cut each banana into 3 pieces

Place a piece of banana onto of the Nutella

Starting with the triangle end of the pastry roll the banana up and then bring each side up and over ensuring the banana is covered.

Pinch the pastry leaving no open gaps.

Sprinkle a pinch of sugar over the top,

Rub a small amount of beaten egg over and place onto a baking tray.

Place in the oven and bake for approximately 10 minutes or until puffed and golden.

Allow to cool for a few minutes, serve with custard, cream, ice cream or enjoy on its own as a treat.

***Contents may ooze out of the parcel, Caution, will be hot.***