



Nutella French Hearts



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Introduction

Nutella French Hearts are a delightful combination of crispy pastry and rich Nutella chocolate spread, perfect for any occasion. Whether you're planning a romantic dinner or simply want to treat yourself, these heart-shaped pastries are easy to make and irresistibly delicious. This recipe is not only simple but also highly customizable, allowing you to add your personal touch to this sweet treat.

Detailed Ingredients with measures

- All-purpose flour: 2 cups
- Butter: 1/2 cup, chilled and diced
- Sugar: 1/4 cup
- Salt: 1/4 teaspoon
- Ice water: 1/4 cup
- Nutella: 1 cup
- Egg: 1, for egg wash
- Powdered sugar: for dusting

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook time: 15 minutes

Total time: 30 minutes

Yield: Approximately 12 heart-shaped pastries



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Detailed Directions and Instructions

Step 1: Prepare the Dough

In a mixing bowl, combine all-purpose flour and salt. Create a well in the center and add cold cubed butter. Use your fingertips to rub the butter into the flour until the mixture resembles coarse crumbs. Add chilled water gradually, mixing until the dough comes together.

Step 2: Chill the Dough

Once the dough is formed, flatten it into a disk, wrap it in plastic wrap, and refrigerate for at least 30 minutes.

Step 3: Roll Out the Dough

After chilling, remove the dough from the refrigerator and let it sit at room temperature for 5 minutes. Roll out the dough on a lightly floured surface to about 1/8 inch thickness.

Step 4: Cut the Shapes

Using a heart-shaped cookie cutter, cut out shapes from the rolled dough. Then, using a smaller heart cutter, cut out the center of half of the hearts to create a window effect.

See also [Easy Homemade Pickled Peaches Recipe](#)

Step 5: Prepare for Baking

Preheat the oven to 180°C (350°F). Line a baking tray with parchment paper.

Step 6: Assemble the Hearts

Take the full heart shapes and place a teaspoon of Nutella in the center

of each. Top with the heart shapes that have the cut-out centers and press the edges gently to seal.

Step 7: Bake

Place the assembled hearts onto the prepared baking tray and bake in the preheated oven for about 15-20 minutes, or until lightly golden.

Step 8: Cool and Serve

Once baked, remove the hearts from the oven and allow them to cool on a wire rack. Serve as a delightful treat.

Notes

Tip 1: Use Cold Ingredients

Make sure to use cold butter and cold water to keep the dough flaky.

Tip 2: Nutella Variation

Feel free to substitute Nutella with other chocolate spreads or jams for different flavors.

Tip 3: Storage

Store any uneaten hearts in an airtight container at room temperature for a few days.

Tip 4: Can be Frozen

Unbaked hearts can be frozen before baking. Just bake them directly from the freezer, adding a few extra minutes to the baking time.



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Cook techniques

Chilling the Dough

Chilling the dough is essential as it helps to solidify the butter, making the dough easier to handle and resulting in a flakier texture after baking.

Using Nutella

Nutella adds a rich chocolate-hazelnut flavor to the pastries. Ensure even distribution of Nutella when filling, as it melts during baking.

Shaping the Hearts

For a neat heart shape, roll the dough evenly and use a sharp cutter. This prevents tearing and ensures that the edges seal properly when baking.

See also Cinnamon Roll Honeybun Cheesecake

Baking Temperature

Baking at the right temperature is crucial. A preheated oven ensures that the pastries puff up beautifully while maintaining a golden-brown color.

Garnishing

Garnishing can enhance both presentation and flavor. Top the warm pastries with powdered sugar or additional hazelnuts for extra texture and appeal.

FAQ

What can I substitute for Nutella?

You can use other chocolate spreads or homemade chocolate-hazelnut spread as an alternative.

How do I store leftovers?

Store any leftover pastries in an airtight container at room temperature for up to 2 days.

Can I freeze these pastries?

Yes, you can freeze the unbaked pastries. Just make sure to freeze them on a baking sheet before transferring them to an airtight container.

Why is my dough cracking?

If your dough is cracking, it may be too cold. Let it sit at room temperature for a few minutes before rolling it out.

Can I use different shapes?

Absolutely! You can use any shape cookie cutter to create different designs for your pastries.



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Conclusion

The Nutella French Hearts are a delightful treat that beautifully combines the richness of Nutella with the crispy, buttery texture of pastry. They make for a perfect indulgence, whether served at a special occasion or as a sweet snack to share with loved ones. The simplicity of the recipe allows for both creativity and enjoyment, ensuring that these treats will be a hit with everyone who tries them.

More recipes suggestions and combination

Almond Croissants

These flaky pastries filled with almond paste bring a nutty flavor that pairs wonderfully with coffee.

Raspberry Jam Tarts

A fruity twist that adds a pop of color and tartness, perfect for a summer gathering.

See also Strawberries and Cream Buttermilk Waffles Recipe

Chocolate Hazelnut Cookies

Rich and chewy, these cookies are reminiscent of Nutella but with an added texture of chopped hazelnuts.

Blueberry Cream Cheese Danish

The creamy filling combined with fresh blueberries creates a refreshing and decadent pastry option.

Pistachio Baklava

A nutty and sweet combination of flavors with layers of flaky pastry, perfect for those who enjoy a traditional dessert.



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