



GIANDUJA MINI PIE

with Choc-o-lotta



Servings: 1 Person ⌚ Air fryer 15 Minutes

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Inside Tips: If you don't have an air fryer, no problem! Bake your mini pie for 30 minutes, at 375 F.

WHAT YOU NEED

Ingredients

- 1/2 Cup Choc-o-lotta Dilettoso Mix
- 1 Cup Hazelnuts, Raw or Lightly Roasted
- 1 Egg
- 1/2 Milk of Choice (we used Hazelnut Milk)
- Cooking Spray (we used Ghee)

HOW TO DO IT

1. **CRUSH** about 6 hazelnuts either in a food processor by pulsing a few times or manually, using a meat mallet. Set aside.
2. **PROCESS** the rest of the hazelnuts in a food processor, until a fine flour is achieved. Set aside.
3. **WHISK** in a small bowl the egg and the milk of choice.
4. **ADD** Choc-o-lotta Dilettoso Mix and hazelnut flour to the wet mixture, and stir until you reach a smooth batter.
5. **POUR** the batter into a lightly greased oven-safe ramekin (8 oz), then stir the crushed hazelnuts.
6. **BAKE** in the air fryer for 15 minutes at 350 F or in the oven, for 30 minutes, at 375F.
7. **SERVE** warm with a generous tablespoon of Gianduja or Nutella spread.

Buon Appetito!