

BITE-SIZED HAZELNUT PIE

INGREDIENTS

1 pc Commercially available pie crust 22 x 18 cm 1 piece
150g **DLA Hazelnut Filling**
1 egg yolk
1 tablespoon of milk
30g granulated sugar

METHOD:

1. Poke holes all over the pie crust with a fork. Cut into bite-sized pieces about 3 cm square.

2. Arrange on a baking sheet lined with parchment paper. Brush with an egg wash (mixture of egg yolk and milk). Sprinkle granulated sugar over the top.

3. Bake in an oven preheated to 180°C for about 25-30 minutes.

4. Put DLA Hazelnut Filling into a piping bag.

5. Once completely cool, poke a hole at the bottom of the pie with a stick and pipe DLA Hazelnut Filling.

Serving: 1 sheet of 22 x 18cm pie crust (approximately 80 pieces)

FEATURED PRODUCT



Hazelnut
Filling