



Dessert Idea

SPRING BREAK RECIPE

Nutella and Banana flaky Turnover



- 1 Au Pain Doré flaky dough roll
- 6 tablespoon Nutella
- 1 banana
- 1 beaten egg yolk
- Chocolate chips



Preparation :

- Preheat the oven at 350F. Peel the banana and slice.
- Spread the flaky dough on a baking sheet with a parchment paper. Cut in 6 rectangular.
- Spread 1 tablespoon of Nutella on the dough and add a few sliced bananas in each rectangular. Close the 4 corners on top. Press with your fingers.
- Brush each turnover with the beaten egg yolk and bake for 20 min.
- Make sure that the turnovers are golden out of the oven.
- Decorate with chocolate chips.
- Let cool down before serving.

Kids trick 🐣

The kids can have fun changing the ingredients to their taste. Peanut butter instead of Nutella, strawberries instead of bananas. Our flaky dough is sold frozen. Practical to always have some at home.

And that's it, BON APPÉTIT !