

Recipe: Nutella Calzone

Welcome to the chocolate heaven!

Time ⌚

Preparation: 15 mins

Baking: 15 mins

Ingredients

Servings: 2

- 1 pizza dough
- 2 bananas
- 4 tablespoons Nutella
- 250g double cream
- 1 tablespoon almonds (chopped)

Directions

1. Mix Nutella, double cream and almonds in a bowl to make the filling.
2. Peel and slice the bananas.
3. Divide the pizza dough into 2 portions.
4. Spread the chocolate mixture and banana slices onto one side of the pizza dough and then fold the dough over the filling.
5. Bake the calzones at 200 degrees (°C) for about 15 minutes (in the lower half of the preheated oven), until the calzones have a nice color.
6. Slice the calzones into wedges and add some sugar powder.

