

# Italian Biscotti with Nutella, Espresso and Hazelnuts.

Yield: 4 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-nutella-crepe-recipe>

## Ingredients:

- 3 large eggs
- 1 cup granulated sugar
- 1/2 teaspoon baking powder
- 2 cups flour all-purpose
- 1/4 cup icing sugar
- 1 teaspoon instant espresso coffee powder
- 1 teaspoon coffee liqueur
- 1/2 cup Nutella chocolate hazelnut spread
- 2 cups roasted hazelnuts 500 mL, 300 g, skins removed
- icing sugar to sprinkle on work surface
- chocolate wafers white, for melting, 340 g., we used Candy Melts by Wilton
- espresso beans whole, chopped, for sprinkling

## Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 132 grams
3. Cholesterol: 160 milligrams
4. Fat: 15 grams
5. Fiber: 4 grams
6. Protein: 13 grams
7. SaturatedFat: 11 grams
8. Sodium: 135 milligrams
9. Sugar: 81 grams

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