



Pandoro Angelico

1 pandoro (sliced into 1/2 inch rounds, then halved again)

1-6 ounce jar Nutella hazelnut cream

1 basket of fresh strawberries, cleaned and sliced

Amaretto de Saronno liquor

Powdered sugar

fresh mint sprigs for garnish

panini grill or panini stove pan



Lay out your pandoro slices into pairs on your worktable. Spread one of the pair of slices with Nutella. Place sliced strawberries on top of Nutella (not too many as it will be moist and hard to handle). Cover with the other pandoro slice.

Brush the top with a little amaretto and place on amaretto side down on hot grill surface. Brush the other side with a little more amaretto and close the grill. Toast until golden, then remove.

Cut in half at an set on serving platter or individual dish. Sprinkle with powdered sugar and garnish with a some of strawberry slices and fresh mint. Makes a beautiful and delicious dessert!