



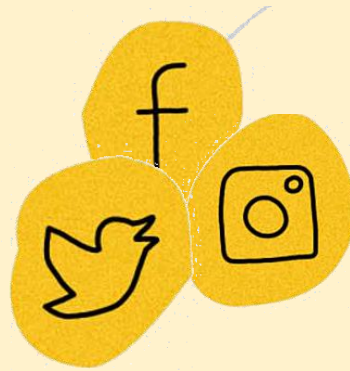
LET'S BE FRIENDS THE NEWTELLA WAY

by Alyssa

CONCEPT



MEDIUMS



MASCOTS



KINGDOM





MOBILE APP

nutella?



newtella



8:00



nutella



Ingredients

EGG YOLKS
& WHITESSOFTENED
BUTTERBITTERSWEET
CACAOGRANULATED
SUGAR

8:00

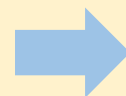


nutella



Instructions

1. Preheat oven to 375 degrees.
2. Line the springform pans with a round of parchment paper.
3. Brush softened butter all over the inside of the pan.
4. Combine the chopped chocolate, cocoa, 1 cup of the sugar and the salt in a large mixing bowl.
5. Pour the boiling water over and whisk until mixture is smooth and the chocolate is completely melted.
6. Whisk in the egg yolks, vanilla extract and almond flour. Set aside.
7. Beat egg whites until soft peaks form.
8. Gradually sprinkle in the remaining 1/2 cup sugar and continue beating until stiff but glossy.
9. Fold about 1/4 of the egg whites into the chocolate mixture to lighten it.
10. Fold in remaining egg whites. Spoon the batter evenly into the pans.
11. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out with moist crumbs clinging to it. Cool on a rack 5 minutes. Remove sides of pan.
12. Sprinkled with cocoa and/or powdered sugar.
13. Serve warm



8:00



nutella

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Caption

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8:00



nutella

More Like This

Dark Chocolate Mousse

Rating: 4.5 ★★★★★



Chocolate Molten Lava

Rating: 4.5 ★★★★★



Chocolate Pudding

Rating: 5.0 ★★★★★



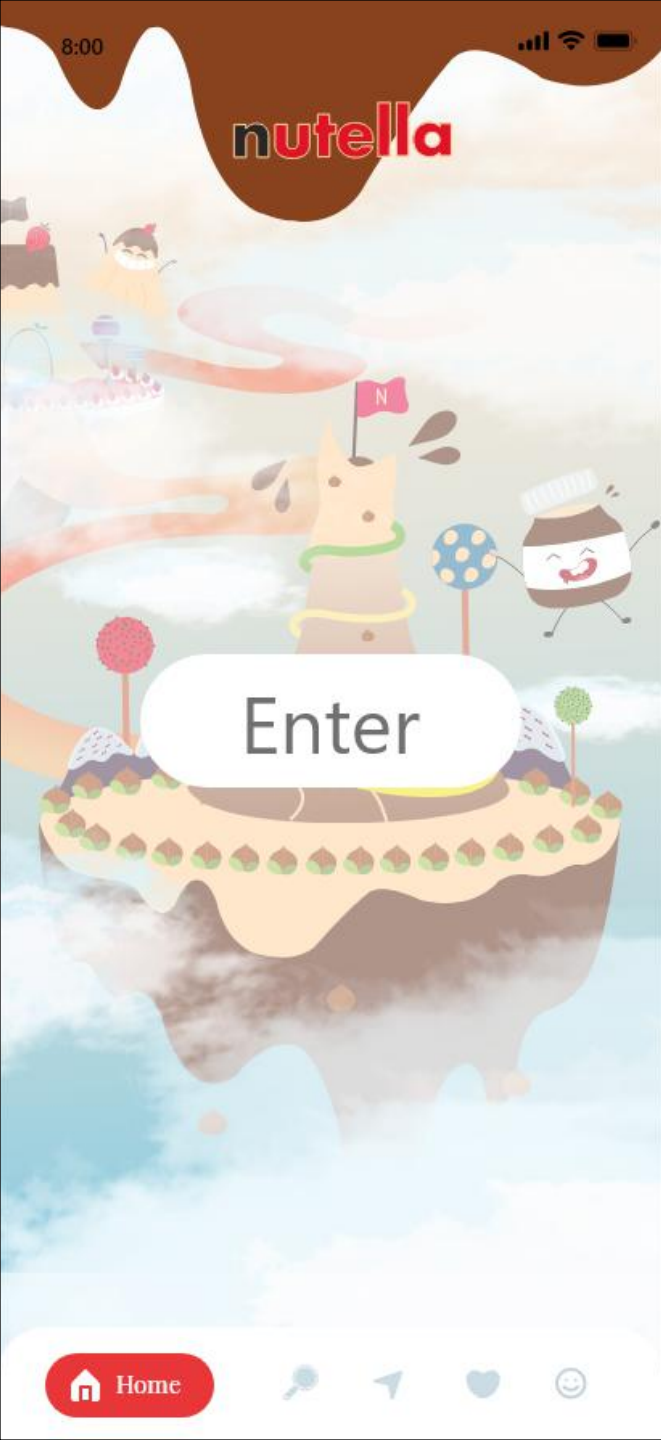
French Chocolate Cake

Rating: 4.9 ★★★★★



Home





LEVEL UP

You need 100points to level up

Buy 1

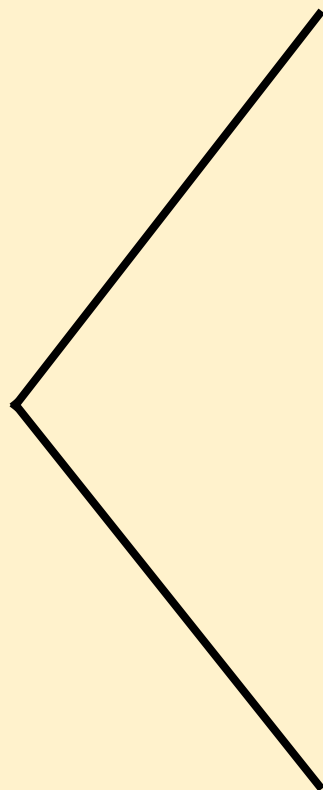
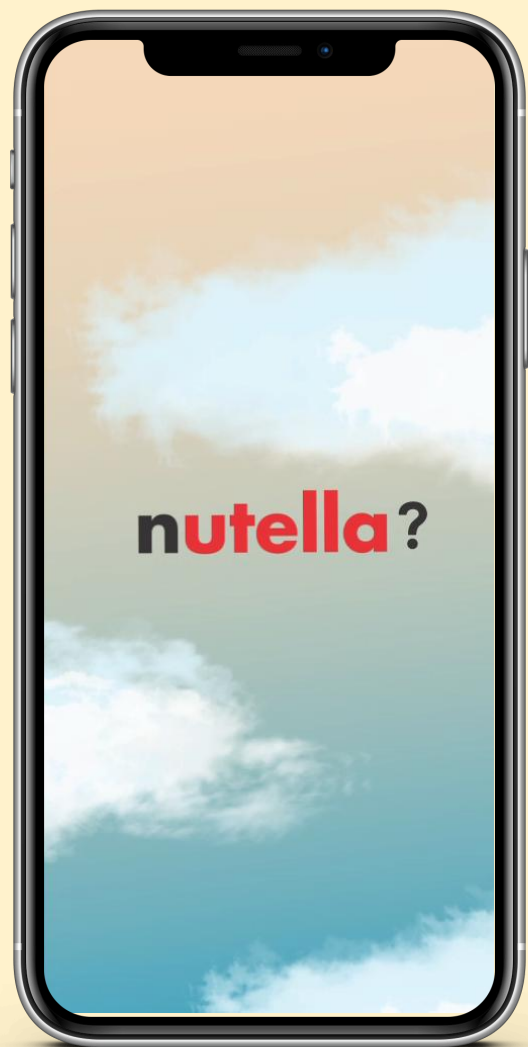


100 points

Make 1



50 points



SOCIAL MEDIA



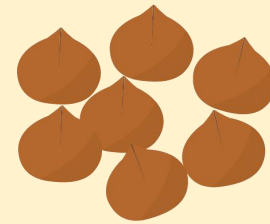
SOCIAL MEDIA



EVENT



EVENT



EVENT

First 100 customers
get a free drink



nutella x tealive

POSTER



Target anyone
who is shopping

PACKAGING

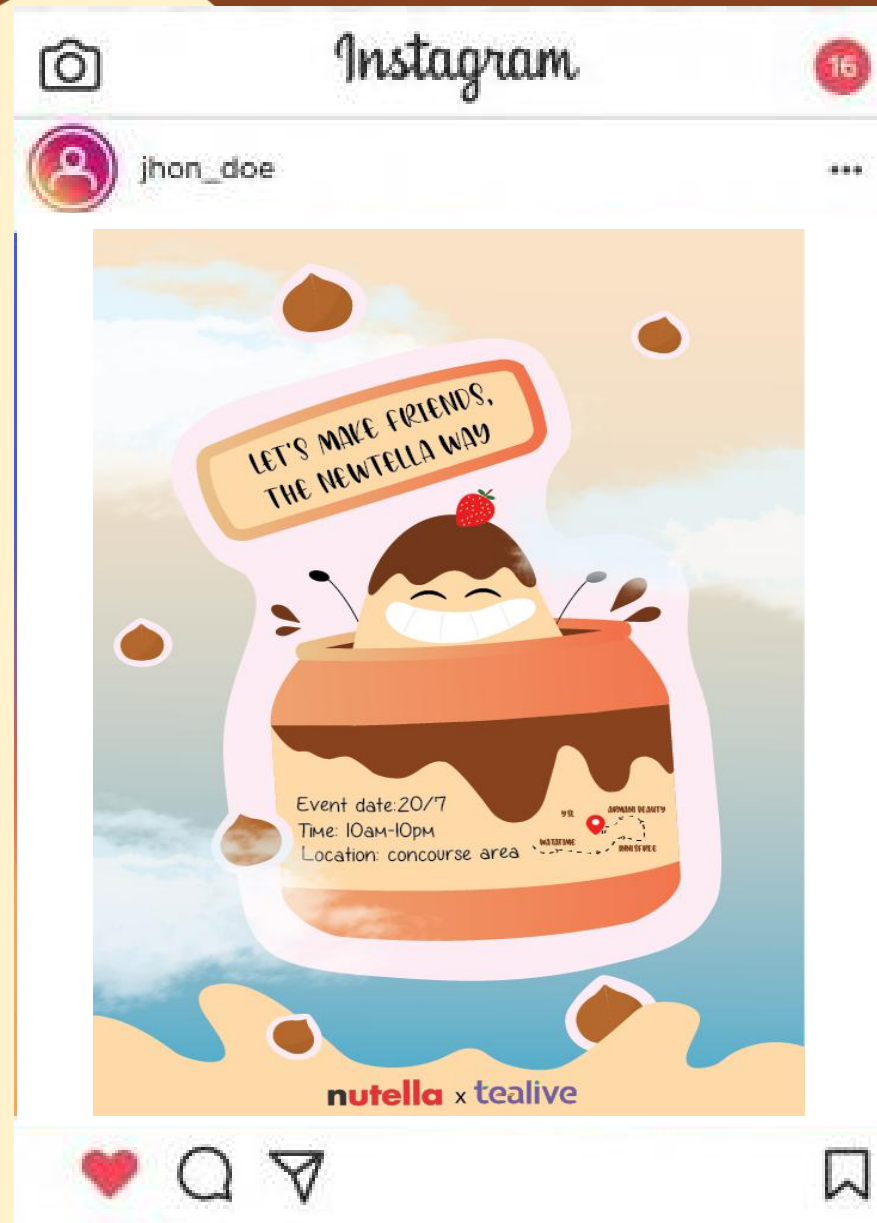


Stickers for kids

Event information

Target current
Nutella customers

SOCIAL MEDIA



Reach potential customers