

RECIPE

Oat Mini Pancake Cereal with Fruits & Nutella®

Medium

30 min



INGREDIENTS

for 2 portions

80g quick oats (3/4 cup)

1 small egg 56g

60ml milk

3g teaspoon baking powder

2.5ml teaspoon vanilla extract

2g salt

5ml sunflower oil

100g green & red grapes (or mixed berries)

30g Nutella®



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

- 1 In a small blender, add oats, egg, milk, baking powder, vanilla and salt.
- 2 Pulse until you achieve a thick creamy batter.
- 3 Transfer into a piping bag and leave to rest for 10 minutes.
- 4 In the meantime, slice the grapes into quarters and set aside.
- 5 Brush a non-stick pan with oil and place it on medium heat.
- 6 Use scissors to make the smallest possible opening in the piping bag. Carefully pipe mini-pancakes on the hot pan.
- 7 Sake the pan a few seconds later, if the mini pancakes move, start to carefully flip them on the other side.
- 8 Repeat the process with the full quantity, making sure not to overcrowd the pan to avoid the pancakes sticking together.
- 9 Divide the cereal pancakes over two bowls. Add quartered grapes and drizzle with Nutella®.
- 10 Serve warm.