

RECIPE

Waffles with NUTELLA[®], banana and crushed hazelnuts

Medium

30 min



INGREDIENTS

for 4 portions

4 egg yolks - 120ml

$\frac{3}{4}$ cup milk - 180ml

1 tablespoon vanilla extract - 15ml

6 tablespoons unsalted butter - 90ml

$\frac{3}{4}$ cup sugar - 150ml

1 $\frac{1}{2}$ teaspoons baking powder - 6g

1 $\frac{1}{4}$ cups cake flour - 137.5g

$\frac{1}{8}$ teaspoon salt - 0.3g

6 egg whites - 180ml

Pinch of nutmeg

Topping:

15g (1 Tbsp) Nutella, per waffle

$\frac{1}{2}$ banana

3 whole hazelnuts (crushed)



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

- 1** | In a bowl, whisk together the egg yolks, milk, vanilla, butter and sugar until combined. In a large bowl, whisk together the flour, baking powder, nutmeg and salt. Whisk the egg yolk mixture into the flour mixture until well combined and no lumps remain. Add some of the beaten egg whites to the batter and stir until lightened. Gently fold in the remaining egg whites.
- 2** | Set a wire rack on a baking sheet. Preheat both sides of a waffle pan on separate burners over medium heat until hot. Lightly brush each side of the pan with vegetable oil and pour 3/4 cup batter into the centre of one side. Immediately place the other side of the pan on top, flip the pan over and cook for 2 to 2 1/2 minutes. Flip the pan over and cook until the waffle is golden brown on the other side, 2 to 2 1/2 minutes more.
- 3** | Open the pan, invert the waffle onto the rack-lined baking sheet and let cool for 2 to 3 minutes before serving. Repeat with the remaining batter.

Nutritional Information Per Serve: Energy: 1060kJ (252 Cal) | Protein: 5.3g | Total Fat: 13.8g | Saturated Fat: 4.9g | Carbohydrates: 25.9g | Sugars: 19.8g | Dietary Fiber: 1.2g | Sodium: 74mg