

Santa's Great Waffle Breakfast with Nutella[®]

Medium

15 min



INGREDIENTS

for 4 portions

- 2 eggs
- 40g butter, melted
- 1/4 cup sugar
- 2/3 cup plain flour
- 1/2 sachet of vanillin
- pinch of salt
- 15g (1 tbsp) Nutella[®]
- 1 banana, thinly sliced
- raspberries
- mint leaves (optional)

METHOD

- 1** | Separate the egg yolks from the egg whites. Beat the egg whites until stiff and melt the butter in a pan before allowing it to cool. Beat the egg yolks and sugar in a large bowl. When there are no more lumps left in the mixture, add the melted butter and mix carefully. Then, add the egg whites and mix with a circular movement from the bottom upwards. Finally, add the flour, vanillin and a pinch of salt and mix all the ingredients together to create a batter.
- 2** | Heat the waffle maker and add a knob of butter to the top and bottom parts. Take a ladleful of the batter and pour into the centre of the waffle maker. Cook for approximately 5 minutes until the waffle is golden
- 3** | Decorate the waffle with your fruit and mint leaves and finish by drizzling a tablespoon of Nutella[®] over each waffle. Serve immediately for that warm ho-ho-ho feeling.

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#nutellawithlove**

What's better than homemade waffles? Only delicious waffles made with love and Nutella[®]!