

RECIPE

Aussie Mango Pancake Skewers with Nutella®

Easy

30 min



INGREDIENTS

FOR 12 Serves

Pancakes:

2/3 cup Plain Flour

Pinch of Salt

1 Large Egg

1 1/4 cups of Milk

Olive Oil Spray

To Serve:

15g (1 tablespoon) Nutella® per skewer

1 Australian Mango, chopped into 2cm cubes



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

METHOD

- 1 | In a bowl, sift the flour and a pinch of salt. Create a well in the centre with the back of a spoon, and then break in the egg and pour in half the milk. Whisk together, gradually adding the flour to make a smooth thick batter. Mix thoroughly to remove any lumps, and then stir in the rest of the milk.
- 2 | Spray a little oil over a medium frying pan. Pour about 2 tablespoons of batter into the pan, moving and tilting the pan as you pour until the batter thinly coats the base. Cook over moderate heat until golden brown on the underside, for approximately 30 seconds to 1 minute.
- 3 | Flip the pancake over with a spatula, and cook the other side until it is golden brown. Slide the pancake out of the pan onto a plate. Heat little more oil and cook the remaining pancakes one at a time in the same way. Keep in a warm oven until ready to serve.
- 4 | Spread a thin layer of Nutella® over the pancake and roll tightly. Cut the pancake into 3cm pieces and place onto a bamboo skewer followed by a square of the mango. Repeat this process until the skewer is full, and then serve immediately to your crowd!

Tasty Tip: If Aussie mangoes aren't in season, these skewers are just as delicious with bananas, cut into rounds, or any of your favourite fruits.

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