

RECIPE

Acadian Ployes With Nutella®

Easy

30 min



INGREDIENTS

FOR 10 PORTIONS

2 cups buckwheat flour

 $\frac{1}{2}$ cup white flour

3 tsp baking powder

 $\frac{1}{2}$ tsp salt

2 cups cold water

 $\frac{1}{2}$ cup boiling water

1 tbsp Nutella® hazelnut spread per portion



To enjoy this delicious recipe, 1 tablespoon of Nutella® per person is all you need!

STEPS

- 1 Mix dry ingredients.
- 2 Add cold water to the dry ingredients and mix well.
- 3 Let stand for at least 5 minutes.
- 4 Add boiling water and mix vigorously.
- 5 If the batter looks too thick, add a little bit of cold water.
- 6 Using a skillet at medium-low heat, cook the ploye; about $\frac{1}{4}$ cup of batter at a time, in some butter for approximately 2-3 minutes or until cooked. The ploye is ready when small holes appear and the surface is dry. Do not flip!
- 7 Spread 1 tbsp of Nutella[®] hazelnut spread on each serving.
- 8 **Important:** When you see that the mixture is no longer liquid, your ploye is ready. Cook on one side only; a ploye should NOT be flipped to cook.
- 9 **Tip:** For really good ployes, you have to mix your batter between each ploye.