

RECETTE

Pancake Skewers with Nutella[®] hazelnut spread

Easy

15 min



INGREDIENTS

for 4 servings

Pancakes:

1/2 cup all-purpose flour

3/4 tsp baking powder

1/2 tsp sugar

Pinch salt

1/2 cup milk

1 egg yolk

1 tbsp vegetable oil

Skewers:

1/4 cup Nutella[®] hazelnut spread

1 banana, cut into 8 pieces

16 strawberries, hulled



Pour préparer cette délicieuse recette, 15 g de Nutella[®] par personne suffisent!

METHOD

- 1 Prepare pancakes in a bowl by whisking together all-purpose flour, baking powder, sugar and salt.
- 2 In large bowl, whisk together milk and egg yolk. Add flour mixture; stir until smooth.
- 3 Heat half the vegetable oil in a large non-stick skillet over medium heat.
- 4 Drop approximately 1 tbsp batter into skillet.
- 5 Cook for 2 minutes, or until bubbles form on the surface.
- 6 Flip and cook for another 1 minute, or until golden brown.
- 7 Repeat with remaining oil and batter.
- 8 Spread 1 tsp of Nutella[®] hazelnut spread evenly over each pancake.
- 9 Thread pancakes onto 4 large skewers, alternating with banana pieces and strawberries.