

RECETTE

Mini Blueberry Buttermilk Pancakes with Nutella[®] hazelnut spread and Strawberries

Medium

1 h 0 min



INGREDIENTS

for 8 servings

3 eggs, whites and yolks separated

2 cups buttermilk (use regular milk if preferred)

1/4 cup butter, melted

2 cups plain flour

1 tsp baking soda

1 cup fresh or frozen blueberries

1 cup chopped strawberries

6 tbsp Nutella[®] hazelnut spread (1 tbsp per pancake)

Olive oil spray for frying



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

METHOD

- 1 Beat egg yolks well, then whisk in the buttermilk and melted butter
- 2 In medium bowl, combine pancake mix, milk and oil. Measure out 2 tablespoons of beaten egg; add to bowl. Discard remaining beaten egg or reserve for another use. Stir just until large lumps disappear (do not beat or overmix). Let stand 1 to 2 minutes to thicken.
- 3 Pour approximately 3 tablespoons batter for each pancake onto lightly greased skillet or griddle to make 6 pancakes. Sprinkle with a few blueberries, if desired. Turn when pancakes bubble on top and bottoms are golden brown. Cook about 1 minute or until pancakes are golden brown. Keep pancakes warm until ready to serve.
- 4 When ready to serve, spread 1 tablespoon of Nutella[®] hazelnut spread on one side of each pancake and top with chopped strawberries and additional blueberries, if desired.
- 5 Before flipping the pancake, scatter a few blueberries onto the pancake and then flip.
- 6 Cook until golden.
- 7 Keep in warm oven until ready to serve.
- 8 When ready to serve, simply spread layer of Nutella[®] hazelnut spread on top of each pancake and top with chopped strawberries.