

RECIPE

Carnival Pancakes with Nutella® and Apples

Easy

8 Portions

30 min



INGREDIENTS

for 6-8 portions

4 Apples

120 g Plain flour

3 Eggs

2 Tablespoons of sugar

1 Glass of milk

½ Sachet of baking powder

40 g Butter

Oil for frying

To finish

Icing sugar

90-120 g Nutella® (15 g/portion)



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

METHOD



1

Sift the flour into a bowl then add the eggs, sugar, milk, baking powder and butter, which has been melted and cooled beforehand. Mix with a whisk to create a smooth, fluid batter with no lumps.



2

Peel the apples and remove the stem using a coring tool so the apple remains whole. Then cut them horizontally into slices approximately half a centimetre thick.



3

Dip the apple slices one at a time into the batter, then put into a pan with plenty of very hot oil. Fry until they are consistently golden, then remove with a slotted spoon and place onto some absorbent paper to remove any excess grease. Finally, dust the fried apple pancakes with icing sugar and serve them hot, accompanied with a teaspoon of Nutella®!

**At Carnival time, any recipe deserves...
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