

RECIPE

Mini pancakes with NUTELLA® and fruit

Easy

55 min



INGREDIENTS

for 4 portions

100 g Plain flour

10 g Sugar

1 Egg

125 ml Milk

15 ml Sunflower oil

2 g Baking powder

60 g Nutella® (15 g/portion)

Salt to taste

For decoration

Fresh fruit and mint



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

METHOD



- 1 Split the yolk from the egg white and put the latter in a bowl to one side. Mix the egg yolk with the sugar. Whisk the egg white until stiff with a pinch of salt and put it to one side.



- 2 Sift the flour with the baking powder into a bowl, then combine this mixture with the other mixture of sugar and yolks. In another bowl, mix the milk with the sunflower oil and then combine this mixture with the batter. Finally, gently stir the egg whites into the batter. Let the dough rest for 15 minutes in the fridge.

**3**

Pour a tablespoon of the batter into a hot, non-stick pan and cook on a medium heat in order to achieve a disk of approximately 6-7 cm. After about one minute, flip the pancake in order to cook it on both sides. Once the pancake is golden brown, remove it from the pan. Repeat this process until the batter is all used up. final result Serve 2 hot pancakes stacked with approximately 7 g of Nutella[®] each and decorate with fresh fruit (e.g. strawberries, blueberries and peaches) and mint.

Modernity, tradition... and sweetness.

These are a traditional dessert in North America, where they are also known as Jotcakes or Griddlecakes, but actually it is thought they originate as Pfannkuchen in Germany. They now feature in Italy's most adventurous brunches and breakfasts, especially in the form of Mini Pancakes with Nutella[®] and fruit.