

RECIPE

Mini pancake skewers with Nutella® raspberries

Easy

45 min



INGREDIENTS

for 4 portions

2 eggs

250 ml / 1 cup milk

30 grams / 1.5 tbsp. butter, melted

150 grams / 1 cup plain flour

½ tbsp. per pancake bicarbonate of soda

250 grams / 1 cup fresh or frozen raspberries

Olive oil spray for frying

Nutella® (½ tsp per mini pancake) – ½ tbsp. per skewer (3 mini pancakes)

Mint leaves (optional)

Bamboo skewers



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

METHOD

1

Beat egg yolks well, then whisk in the milk and melted butter. Sift dry ingredients over egg mixture and fold in. When you are ready to cook the pancakes, whisk egg whites to soft peaks and fold into batter. Lightly grease a heavy based frying pan and spoon in approximately ½ tbsp. per pancake of batter. Cook until bubbles form on uncooked side and then flip and cook until golden.

2

Keep in warm oven until ready to serve.

When ready to serve, spread ½ tsp of Nutella® on top of each pancake and skewer thru the centre. Repeat until you have 3 pancakes per skewer. Finally place a raspberry on the skewer at the top of the stack. Top with mint if using.