RECIPE

Waffles with Nutella® and fruit

Easy | 4 Portions | 15 min

INGREDIENTS

for 4 portions

2 eggs

45 g sugar

70 g plain flour

40 g butter

1/2 sachet of vanillin

a pinch of salt

60 g Nutella® (15 g/portion)

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

1

Separate the egg yolks from the egg whites. Beat the egg whites until stiff and melt the butter in a pan before allowing it to cool. Beat the egg yolks and sugar in a large bowl. When there are no more lumps left in the mixture, add the melted butter and mix carefully. Then add the egg whites and mix with a circular movement from the bottom upwards. Finally, add the flour, vanillin and a pinch of salt and mix all the ingredients together.

2

Heat the waffle maker and add a knob of butter to the top and the bottom part. Take a ladleful of the batter and pour into the centre of the waffle maker. Cook for approx. 5 minutes until the waffle is golden.

Garnish each waffle with 15 g of Nutella® and decorate with fruit and mint leaves as you prefer. Serve immediately.

A simple recipe with even more excitement. Share the recipe with the hashtag #nutellarecipe

Waffles are sweet treats also known by their French name "Gaufre," which means honeycomb. That's where their recognisable shape comes from. Their ancient origins date back to when they were made using cast iron plates. Let history inspire you when you're busy trying our recipe for **waffles with Nutella® and fruit!**