

# Waffles with NUTELLA® and fruit



## INGREDIENTS for 4 portions



DIFF



PORT



INGR



MIN

- ✔ 8 Waffles
- ✔ 60 g Nutella® (15 g/portion)

### For decoration

- ✔ Mint
- ✔ Fresh fruit





## STEP 1

### Recipe for the waffles

2 eggs  
 45 g sugar  
 70 g plain flour  
 40 g butter  
 1/2 sachet of vanillin  
 a pinch of salt

- 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, the vanillin and a pinch of salt and mix all the ingredients together.

- 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.



## STEP 2

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