

# Mini pancakes with Nutella® and fruit

Easy

4 Portions

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



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 yolk. 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 to form a disc approximately 6-7 cm in diameter. After about one minute, flip the pancake 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. Finally, serve 2 hot pancakes stacked with approximately 7 g of Nutella® each and decorate with fresh fruit such as strawberries, blueberries and peaches. Garnish with a sprig of mint.

# Modernity, tradition... and sweetness! Share the recipe with the hashtag #nutellarecipe

These are a common dessert in North America, where they are also known as hotcakes or griddlecakes. They now feature in Italy's most adventurous brunches and breakfasts, especially in the form of **mini pancakes with Nutella® and fruit**. Try this delicious recipe now.