

# Christmas Pancake with Nutella®

Medium

1 h 0 min



## INGREDIENTS

**for 4 portions**

200g fresh whole milk

85g granulated sugar

150g pastry flour

4 eggs

a pinch of salt

1 teaspoon of baking powder

vegetable oil

60g Nutella®

currants to decorate

## METHOD



1

Sift the flour with the baking powder and the salt.

In a separate bowl, mix the eggs, the milk and the sugar.



2

Add the sifted flour to the eggs mixture so that to obtain a homogeneous batter.



3

In a non-stick pan, heat a drizzle of vegetable oil and pour the batter in several times, using some cookie cutters of different diameters (bigger to smaller), so that to get pancakes of different sizes.

Never forget to grease properly the cookie cutters before using them.

**4**

Spread Nutella<sup>®</sup> on each pancake and layer one on the top of the other (starting from the biggest ending to the smallest) so that to create 4 little Christmas trees. Each tree has 15g of Nutella<sup>®</sup> in total.

Decorate each layer with some currants.

**Et voila!**