

RECIPE

Rainbow Martabak with Nutella®

Easy

30 min



INGREDIENTS

FOR 3 PORTIONS

350gr cake flour

500ml milk

75gr sugar

50gr unsalted butter melted

1 egg

5gr baking powder

5gr baking soda

5 drops green food coloring

5 drops blue food coloring

5 drops red food coloring

15gr of butter for spread.

Filling:

100gr Nutella®

30gr toasted hazelnut

30gr unsalted butter

Utensils:

Non stick frying pan

Rubber spatula

Whisk

Cutting board

Pastry bag

Measuring Jug

Slotted Spatula



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

METHOD

1

In a bowl, beat the egg with the milk, mix well and set it aside.

Melt butter with low heat. Set it aside.

Mix cake flour, sugar, baking powder, baking soda. Mix well.

Add the egg mixture to the dry mixture, mix well.

Add the melted butter, mix well until smooth.

Let it rest for 10 - 15 minutes.

Divide the batter equally between 3 bowls.

Note: Pancake batter can be kept in fridge for 3-4 days.

Colour the 1st bowl with green coloring, the 2nd bowl with red food coloring, and the 3rd bowl with blue food coloring.

Pour the batter into a measuring jug.

Heat a nonstick pan with low heat.

Pour roughly 3 tbsp of batter into the pan.

Wait until bubbles form on top of the pancake, and sprinkle a little bit of sugar on top, close with lid, wait for it until it's fully cooked.

Put Nutella® on a pastry bag.



**2**

After the martabak is cooked, while it is still warm, spread 0.5 tsp butter on top and spread it all over the top of the martabak. Let it cool.

Drizzle nutella over the buttered area, and spread it evenly.

Sprinkle toasted hazelnut on top half of the martabak.

**3**

Fold the martabak over, and press the edges with your fingers.

Do this for all the martabak.

Cut the martabak in half, and arrange it on a plate nicely.



