

RECIPE

Pancakes with strawberries and mascarpone cheese

Easy

25 min



INGREDIENTS

2 cups of wheat flour

2 eggs

1 and 1/2 cups of milk

3 teaspoons of baking powder

3 tablespoons of sugar

A pinch of salt

Strawberries (quantity as desired)

Mascarpone cheese (1 teaspoon per pancake)

Nutella® - 1 heaped tsp of Nutella® (15g) per portion

To prepare this delicious
recipe, 15g of Nutella®

per person is enough to
enjoy!



PREPARATION

- 1** Whisk the eggs, add milk and mix with a kitchen whisk. Then add sifted whole wheat flour, baking powder, sugar and salt. Stir with a whisk until a smooth dough is formed.
- 2** Fry on both sides until golden on a dry, non-stick frying pan.
- 3** Spread Nutella[®] on the first pancake, mascarpone cheese on the second and Nutella[®] on the third. Arrange the pancakes one on top of the other. Sprinkle strawberries cut into quarters on top and decorate with mint leaves.

Don't forget to share!

Post a pic of your creation with the hashtags #worldnutelladay and #nutellarecipe and enjoy this yummy Nutella[®] recipe with your loved ones.