

RECIPE

Pancakes with fruit and whipped cream

Easy

20 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, blueberries (one tablespoon of each per serving)

1 cup of 36% cream

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. Pancakes should be about 10 cm in diameter, so that you can fold them in half.
- 3 | Whip the cream until stiff. For this to work, it must be well chilled.
- 4 | Place about a tablespoon of whipped cream on each pancake and top with quartered strawberries and blueberries. Fold the pancake in half. Using a piping bag, top the pancake with Nutella®

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