

RECIPE

# Waffles with Nutella<sup>®</sup> and fruit

Easy

15 min



## INGREDIENTS

**FOR 4 PORTIONS**

2 eggs

45g caster sugar

70g plain flour

40g unsalted butter

1 tsp vanilla extract

a pinch of salt

60g Nutella<sup>®</sup> (15g/one heaped teaspoon portion)

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

## METHOD

**1**

Separate the egg yolks from the egg whites and beat the egg whites until stiff. Melt the butter in a pan before allowing it to cool. Beat the egg yolks and sugar in a large bowl. When there are no more lumps left in the mixture, add the melted butter and mix carefully. Then add the egg whites and mix in a circular movement from the bottom upwards. Finally, add the flour, vanilla extract and a pinch of salt and mix all the ingredients together.

**2**

Heat the waffle maker and add a knob of butter to the top and bottom part. Take a ladleful of the batter and pour into the centre of the waffle maker. Cook for approx. 5 minutes until the waffle is golden. Add one heaped teaspoon (15g) of Nutella<sup>®</sup> to each waffle and decorate with fruit and mint leaves as you prefer. Serve immediately.

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#nutellarecipe**

A simple but delicious recipe. Why not add a delicious touch of Nutella<sup>®</sup> to your scones?