

Mini Pancakes with NUTELLA® hazelnut spread and Fruit



INGREDIENTS for 4 portions



- ✓ 1/2 cup all-purpose flour
- ✓ a pinch of salt
- ✓ 2 tsp sugar
- ✓ 1 egg
- ✓ 1/2 cup whole milk
- ✓ 1 tbsp sunflower oil
- ✓ 1/4 tsp baking powder
- ✓ 2 tbsp Nutella® hazelnut spread
- ✓ Mint, for garnish
- ✓ Fresh fruit



STEP 1

Separate the egg yolk from the egg white into two different bowls.



STEP 2

In the first bowl, add the salt to the egg white and beat until stiff. Then set aside.
In the second bowl, add the sugar to the yolk and beat. Then add the flour and baking powder.



STEP 3

Put batter in the refrigerator for 15 minutes.
Using approximately 1 tbsp of batter per pancake, pour batter into a small hot non-stick pan to form 2-inch pancakes, cooking for about 2 minutes per side, turning once, until both sides are golden.
Serve two warm stacked pancakes, spread with approximately 1 tsp of Nutella® hazelnut spread on each layer and the top, and decorate with fresh fruit (strawberries, red berries, peaches, mango, etc.) and the mint.