

Mini Blueberry Buttermilk Pancakes with NUTELLA® hazelnut spread and Strawberries



INGREDIENTS



DIFF



PORT



INGR



MIN

- ✔ 3 eggs, whites and yolks separated
- ✔ 2 cups buttermilk (use regular milk if preferred)
- ✔ 1/4 cup butter, melted
- ✔ 2 cups plain flour
- ✔ 1 tsp baking soda
- ✔ 1 cup fresh or frozen blueberries
- ✔ 1 cup chopped strawberries
- ✔ 6 tbsp Nutella® hazelnut spread (1 tbsp per pancake)
- ✔ Olive oil spray for frying

STEP 1

Beat egg yolks well, then whisk in the buttermilk and melted butter

STEP 2

Sift dry ingredients over egg mixture and fold in.

STEP 3

When you are ready to cook the pancakes, whisk egg whites to soft peaks and fold into batter. Lightly grease frying pan and spoon in around 1/4 cup batter.

STEP 4

Cook until bubbles form on uncooked side.

STEP 5

Before flipping the pancake, scatter a few blueberries onto the pancake and then flip.

STEP 6

Cook until golden.

STEP 7

Keep in warm oven until ready to serve.

STEP 8

When ready to serve, simply spread layer of Nutella® hazelnut spread on top of each pancake and top with chopped strawberries.