

RECIPE

Waffles with Nutella[®] and fruit

Easy

4 Portions

15 min



Ingredients

for 4 servings

2 eggs

1/3 cup sugar

1/2 cup plain flour

1/3 cup butter

2 tbsso vanilla extract

a pinch of salt

1/4 cup Nutella[®]

To prepare this delicious recipe, 1 tbsp of Nutella[®] per person is enough to enjoy!



1

Separate the egg yolks from the egg whites. Beat the egg whites until stiff and melt the butter in a pan before allowing it to cool. Beat up 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 motion, from the bottom upwards. Finally, add the flour, vanilla extract, and a pinch of salt and mix together.



2

Heat the waffle maker and add a dollop of butter to the top and the bottom parts. Take a ladleful of the batter and pour into the center of the waffle maker. Cook for approximately 5 minutes until the waffle is golden.

Garnish the waffle with 1 tsp of Nutella® and decorate with fruit and mint leaves as you prefer. Serve immediately.

A simple recipe with even more excitement. Share the recipe with the hashtag #nutellarecipe