

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<sup>®</sup>

## Don't forget to share!

Post a pic of your creation with the hashtags #worldnutelladay and #nutellarecipe and enjoy this yummy Nutella<sup>®</sup> recipe with your loved ones.