

RECIPE

Nutella[®] pineapple and mango breakfast waffle

Easy

10 min



INGREDIENTS

for 1 portion

- 1 x 42g prepared waffle
- 60g prepared fresh pineapple chunks
- 60g fresh mango
- 1 tbsp (45g) fat free fromage frais
- 15g Nutella[®] (one heaped teaspoon)
- A few viola edible flowers (Optional)



To prepare this delicious recipe, 15g of Nutella[®] per person is enough to enjoy!

METHOD

- 1 | Lightly toast the waffle as per the pack instructions.
- 2 | Preheat a char-grill pan over a high heat
- 3 | Place the pineapple and mango onto the pan and leave to cook for 1-2 minutes, until lightly charred, turn and repeat to cook the other side, remove allow to cool.
- 4 | Arrange the fruits on top of the waffle
- 5 | Spoon over the fromage frais and drizzle with the Nutella®
- 6 | Garnish with the edible flowers, if using

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