



MINI-PANCAKES WITH NUTELLA® AND FRUIT

Pancakes / Waffles / Crepes | Vegetarian | Breakfast | Mid-morning | All year round



For 20 mini-pancakes
2 Pancakes per portion

- 200 g plain flour
- ½ tablespoon salt
- 1 tablespoon sugar
- 2 medium egg
- 250 ml whole milk
- 3 tablespoon seed oil
- 1 tablespoon yeast
- 150 g NUTELLA®
- Mint, as required
- Fresh fruit, as required

Separate the egg and put the white in a different bowl. Beat the yolk with the sugar.

Beat the egg white until stiff with the salt and leave to one side.

Mix the flour and yeast in a bowl, then add the egg yolk and sugar.

In another bowl mix the milk with the oil and then add to the flour mix. Finally add the egg white and mix gently.

Leave to chill in the fridge for 15 minutes.

When the mix is ready, put a tablespoon of the batter in a small hot non-stick pan, forming disks of approx. 6/7 cm, and cook over a medium heat. After about a minute turn the pancake over so it cooks on both sides.

When the pancake turns a golden brown colour, remove it from the pan.

Serve two overlapping pancakes, spread with around 7 g of Nutella each, and decorate with fresh fruit (strawberries, red berries, peaches, mango, etc.) and the mint.
