



MINI-WAFFLES WITH NUTELLA® AND FRUIT

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



For 10 portions
2 mini-waffles per portion

- 4 waffles
- 150 g Nutella®
- Mint, as required
- Fresh fruit, as required

Waffles ingredients

- 4 medium eggs
- 90 g sugar
- 140 g plain flour
- 80 g butter
- 1 sachet of vanillin

- a pinch of salt

Grill the waffles until golden.

Spread each mini-waffle with Nutella® and decorate with the fruit and mint.

Serve immediately.

Waffle procedure:

Separate the yolks from the whites. Beat the whites until stiff and melt the butter in a pan before allowing it to cool.

Beat the 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 fold in the beaten egg white.

Finally, add the flour and a pinch of salt and mix all the ingredients together. Heat the waffle maker and add a knob of butter to the top and the bottom part. Take a ladleful of the batter and pour into the centre of the waffle maker.

Cook for approx. 5 minutes until the waffle is golden.

When they are ready, arrange them on a plate and decorate with Nutella® and fresh fruit.
