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DORAYAKI (JAPANESE PANCAKE) WITH NUTELLA®

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



Yields: 12 servings.

Portion: 1 dorayaki

- 260 g White Flour
- 200 g Sugar
- 5 g Baking Powder
- 6 Large Eggs
- 3 ⅓ tbsp. Rapeseed Oil
- 180 g Nutella®

Whisk the eggs and sugar together.

Dissolve the baking soda in water and set aside.

Add the baking soda mixture to the egg mixture and blend well.

Slowly add the flour to the wet mixture and knead into a smooth dough.

Roll into 2.5 cm balls and flatten them into circles.

Heat a griddle or frying pan to 180 °C.

Make 12 8-cm cakes. Cook for 1-½ minutes on each side.

Fill with 15 g Nutella®.

Garnish with strawberries as an option.
