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LACE PANCAKE WITH NUTELLA® AND APPLES

Pancakes / Waffles / Crepes | Vegetarian | Breakfast | All year round

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Makes a 500 gram batch (roughly 15-20 medium pancakes);
1 two-layer pancake serving per person

Ingredients:

- 136g All Purpose Flour
- 31g Granulated Sugar
- 8g Baking Powder
- 2g Salt
- 63g Eggs
- 227g Milk
- 35g Butter (Melted)
- 450g Nutella®
- 5 fresh apples

Equipment:

- 2 Medium Mixing Bowls
- Whisk
- Nonstick Griddle or Flat Sauce Pan

- Squeeze Bottle
- 2 Circle Ring (8cm and 10cm)
- Spatula
- Piping Bag with 1cm Plain Tip
- Knife

by Dominique Ansel, the World's Best Pastry Chef of 2017

PROCEDURE:

In a large mixing bowl, combine all the dried ingredients (flour, sugar, baking powder, and salt) and whisk to lightly sift through so there are no clumps.

In a separate mixing bowl, combine the eggs and milk. Whisk until eggs are thoroughly beaten (but do not over whisk in too much air).

Pour the liquid mixture into the dried ingredients. Whisk swiftly until thoroughly incorporated.

Add in the small amount of melted butter at the end and mix to incorporate.

Wrap the bowl with plastic wrap making sure to press the plastic directly onto the top of the batter to avoid it forming a skin. Let rest in the refrigerator overnight (for 12 hours) so that the gluten content in the dough relaxes.

When ready to cook, warm up your griddle or nonstick flat saucepan on low heat. Add a bit of butter or cooking spray.

Pour your batter into a squeeze bottle with a small tip. Using the two sized rings mold as a guide, fill in the space in between the two rings with the batter so you get a circular ring of batter. (TIP: If you find the rings stick to the batter, gently butter it a bit before using.)

Lift up the ring molds after the batter has slightly cooked and set. Using your squeeze bottle, pipe in different designs around the rings according to your preferred design.

Once the bottom side is light golden brown, use the spatula to flip and cook until the other side is done.

Continue this for another pancake.

Using a piping bag with a plain tip fill with Nutella®.

Layer the two pancakes on top of each other piping Nutella® in between and to decorate.

Decorated with finely slice pieces fresh apples and plate to serve. Best eaten when warm.