



Pancake and Fruits Sticks

Pancakes / Waffles / Crepes | Mid-afternoon | World Nutella Day

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For 15 portions

Ingredients

- 2 eggs
- 150ml semi-skimmed milk
- 125g flour
- 1 packet of vanilla sugar
- 2 teaspoons yeast
- 2 tablespoons sugar
- 1 pinch of salt
- 4 oranges
- 4 bananas
- 4 kiwi fruit
- 225g Nutella® (15g per portion)

PREPARATION

Mix the dry ingredients: flour, yeast, sugar, 1 pinch of salt and vanilla sugar.

In a separate bowl, mix the 2 egg yolks with the milk. Stir the mixture into the dry ingredients.

Let it cool for 30 minutes.

Beat the egg whites until stiff peaks form and gently fold them into the mixture.

Cook your mini pancakes in a special mini pancake pan.

PRESENTATION

Cut half slices of kiwi, slices of banana and segments of orange.

Top each pancake with Nutella®.

Take a 12 cm wooden stick, stick a pancake on top, then a piece of orange, a piece of kiwi, a pancake, a banana slice, a piece of orange and finish with a pancake.