



Pancakes Tacos with red fruits

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

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For 15 portions

Ingredients

- 4 eggs
- 300ml semi-skimmed milk
- 250g flour
- 2 packets of vanilla sugar
- 4 teaspoons yeast
- 4 tablespoons sugar
- 2 pinches of salt
- 100g of blueberries
- 100g of raspberries
- 100g of redcurrants
- 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 add them gently to the mixture.

Cook the mixture in a small, hot buttered frying pan for 1 minute on each side.

Top each pancake with Nutella® and berries and close in half like a taco.