



Nutella® pancake with white chocolate namelaka

Pancakes / Waffles / Crepes | Dinner | Lunch | World Nutella Day

 | 40 minutes  | 

For 15 portions

225 gr Nutella

Pancake ingredients:

5 eggs
625 gr all-purpose flour
625 ml milk
100 gr sugar
75 gr baking powder
A pinch salt

White namelaka ingredients:

170 gr white chocolate
1,5 sheet of leaf gelatine
100 ml milk
5 ml liquid glucose
200 ml whipping cream

PANCAKE PREPARATION

1. Mix all the ingredients with the whisk.
2. In a hot pan, spread with butter, put a little dough, and let it cook.
3. Turn the dough and let it finish cooking on the other side.

WHITE NAMELAKA PREPARATION

1. Melt the white chocolate in the microwave
2. Put the sheet of gelatine in cold water to bloom.
3. Heat the milk and glucose in a pan until almost boiling.

4. Add the bloomed gelatine to the milk and stir to dissolve.
5. Pour 1/3 of the hot milk mixture onto the melted chocolate and stir to incorporate.
6. Add the remaining milk and repeat. Add the whipping cream and mix thoroughly.
7. Cover with cling film and chill for 24 hours before using.

PRESENTATION

1. Place a pancake and add Nutella on top. Place a few dots of white namelaka around it and place another pancake on top as if it were a cake.
2. Repeat the operation once more.
3. When you finish add more Nutella on top.