



Banoffee waffles with Nutella®

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

 | 40 minutes  | 

For 15 portions

225 gr Nutella

8 bananas

Olive oil as needed

20 gr maple syrup

1 tbs cocoa

200 gr whipped cream

Waffles Ingredients:

625 gr strong flour

275 gr butter

185 gr pearl sugar

100 gr sugar

15 gr fresh yeast

175 ml milk

2'5 eggs

Salt

PREPARATION

1. Cook the bananas, peeled, and cut in half lengthwise, in a pan with a little oil and maple syrup.
2. Caramelize for a couple of minutes on each side.
3. Mix with the paddle of the electric mixer or by hand the flour, the white sugar, and the salt.
4. Mix the egg, milk, and yeast in a bowl
5. Add the liquids to the first mixture until a dough is formed.
6. Add the diced butter and continue beating until a smooth dough forms.
7. Add the Pearl sugar and mix it again

8. Cover the dough and let it for 30 minutes to ferment.
9. Cook the waffles in the waffle iron until they are ready.

PRESENTATION

1. Serve the waffles with a caramelized banana half, the Nutella as a sauce and add a tablespoon of whipped cream on the side.
2. Finish with some cocoa on top of the cream