Pistachio Waffles

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

| 20 minutes |

For 15 portions

Ingredients

- 400g flour
- 200g butter
- 50g sugar
- 8 eggs
- 60cl milk
- 2 pinches of salt
- 2 tablespoons of pistachio paste
- 50g crushed pistachios
- 225g Nutella® (15g per portion)

PREPARATION

Separate the egg whites from the yolks.

Add the flour, salt, sugar and pistachio paste to the egg yolks.

Add the warm melted butter.

Mix with a little milk.

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

Let it cool at room temperature for 1 hour.

Cook your waffles in a waffle iron.

On each waffle, add the Nutella® and sprinkle with crushed pistachios

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