



Lukken with fresh fruits and Nutella®

Cookies & Biscuits | Vegetarian | Lunch | Mid-morning | All year round



For 15 portions

Lukken :

- 210gr of butter
- 225gr of caster sugar
- 4 eggs
- 1 tsp of vanilla extract
- 1 pinch of salt
- 30gr of flour

Filling :

- 500gr of almond or hazelnut milk
- 1 vanilla pod
- 4 egg yolks
- 45gr of granulated sugar
- 30gr of cornflour
- 225gr of Nutella®
- 600gr of peaches (4 peaches)
- 400gr of strawberries
- 400gr of kiwi (4 kiwis)

PREPARATION

TOTAL PREPARATION TIME: 3H55MIN

Ideally the day before or 2 hours before, melt the butter over low heat. Cool, then whisk with sugar, vanilla extract and egg yolks. Add the flour mixed with the baking powder.

Beat the egg whites with a pinch of salt then add them to the mix. Put the dough in a bowl with cling film and place it in the fridge for at least 2 hours or overnight.

Take the dough out 30 minutes before you start cooking the waffles. Heat the thin plate waffle maker made for lukken.

For an electric waffle maker, follow the manufacturer's instructions. For a cast iron waffle iron, heat over low-medium heat for at least 5 minutes on each side before use, then oil the plates for the first waffles. With a teaspoon, take a good lump of the mix and pour into the center of the waffle plate.

Close and cook for 20-30 seconds on each side. Loosen the waffle with a fork and place on a cooling rack.

Repeat the process with the rest of the dough. For the light pastry cream, heat the milk.

Cut the vanilla pod in 2, scrape the inside and add it to the milk along with the pod.

As soon as the milk is hot, remove from the stove and leave to brew for 15 minutes.

Reheat the milk without boiling it. Meanwhile, mix the egg yolks with the sugar and cornflour.

Remove the vanilla pod and pour the hot milk over the egg and cornflour mix while whisking.

Pour everything back into the saucepan that contained the milk and heat until the cream thickens while stirring in a figure 8 with a wooden spoon.

When the bottom of the pan is visible and the mix has thickened, the cream is ready.

Leave to cool completely before use then wrap in film if you want to keep it in the fridge for a few days.

Rinse the peaches and strawberries under water. Remove the skin and pit from the peaches then cut them into thin strips.

Peel the kiwis and cut them into thin slices. Remove the stems from the strawberries then cut into thin slices. For the last minute assembly before serving: a waffle, a tablespoon of cream, fruit, another waffle, 7.5 g of Nutella[®], another waffle, a
tablespoon of cream, fruit, another waffle, 7.5 g of Nutella[®] to finish.

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