



## 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

Total preparation time: 35 min

## 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