



MINI CARROT WAFFLES WITH NUTELLA®

Breakfast | Breakfast | All year round

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Yields: 10 servings (20 mini waffles)

Portion: 2 mini waffles

INGREDIENTS

- 4 ct. Large eggs
- ½ cup Brown sugar, light
- Pinch of salt*
- 1 ¼ cup All purpose flour
- 3 oz. Butter, unsalted, melted
- 1 cup Carrot, shredded fine for batter
- ½ tsp. Vanilla extract
- 5 oz. Nutella®
- * Carrot, shredded fine sautéed with pinch of sugar
- * Powdered sugar, optional

Method:

Separate the yolks from the whites. Beat the whites and the salt until stiff. Beat the yolks and brown sugar in a large bowl, add the vanilla, melted butter, shredded carrot and mix well. Fold in beaten egg white. Add flour to batter and mix well. In a greased and heated waffle maker, pour a spoonful of the batter into the center of



the waffle maker for approximately 5 minutes until the waffle is a golden color. Plate 2 mini waffles and fill the indentation of each waffle with $\frac{1}{8}$ oz. of Nutella[®]. Offset the second waffle on top of the first. Top with shredded carrot sautéed with a pinch of sugar and dust lightly with powdered sugar if desired.
