



MINI TRIPLE BERRY WAFFLES WITH NUTELLA®

Breakfast | Breakfast | Autumn | Banqueting

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Yields: 10 servings (20 mini waffles)

Portion: 2 mini waffles

INGREDIENTS

- 4 ct. Large eggs
- ½ cup Sugar, granulated
- Pinch of salt*
- 1 ¼ cup All purpose Flour
- 3 oz. Butter, unsalted, melted
- ⅓ cup (Each) Strawberries (diced ¼" cubes)
- Blackberries, Blueberries for batter
- ½ tsp. Vanilla extract
- 5 oz. Nutella®
- * Fresh berries, optional

Method:

Separate the yolks from the whites. Beat the whites and the salt until stiff. Beat the yolks and sugar in a large bowl, add the melted butter, vanilla 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, add 1 Tbsp.



of berries. Top with another spoonful of batter and griddle 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®. Arrange fresh berries on the bottom edge of first waffle. Offset the second waffle on top of the berries. Dust lightly with powdered sugar if desired.
