



CORN AREPAS WITH NUTELLA®

Ethnic Inspired | Breakfast | All year round | Banqueting

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Yields: 10 servings

Portion: 3 arepas

INGREDIENTS

- 1-1/2 cup corn meal
- 1/2 tbsp. salt
- 1 tbsp. sugar
- 2 medium egg
- 7-1/2 oz. water, boiling*
- 3 tbsp. canola oil
- 5-1/4 oz. Nutella®
- * fresh fruit, optional

Method:

Separate the eggs and put the whites in a different bowl. Beat the whites and the sugar then beat yolks with salt until stiff and place to one side. Add the egg white mixture to the yolk mixture and mix in gently. Leave to chill in the fridge for 15 minutes. Place cornmeal in a bowl, then add the egg mixture. Boil water on stove, add the oil and cornmeal mixture to the pot and stir vigorously for 2 minutes to cook the corn meal. Combine both mixtures and stir to incorporate. Pour a tbsp. of batter into a greased nonstick pan or griddle a cook over medium heat. Cook until golden



brown. Plate two arepa and spread each one with 1/4 oz. of Nutella[®]. Add fresh fruit if desired