MINI HONG KONG WAFFLES WITH NUTELLA®

Ethnic Inspired | Breakfast | Autumn | Banqueting

| 30 minutes |

Yields: 7 servings
Portion: 3 mini Hong Kong waffles

INGREDIENTS

- 4 medium eggs
- 2 ct. bananas
- 1/2 cup sugar
- 1 cup plain flour
- 2 oz. butter
- 1/2 tsp. vanilla
- A pinch of salt
- 1/2 tsp. sesame seeds, toasted
- 5-1/4 oz. Nutella®
- * fresh fruit, optional

Method:

Separate the egg yolks from the whites. Beat the egg whites until stiff. Melt the butter. Beat the egg yolks, bananas and sugar in a large bowl until no lumps. Add the melted butter and mix carefully. Fold in beaten egg whites. Add flour and a pinch of salt and mix well. In a greased Hong Kong waffle maker, pour a large

spoonful of the batter into maker and cook until waffle is golden. Plate 3 mini waffles and fill each mini waffle with 1/4 oz. of Nutella®. Top with sesame seeds and serve with fresh fruit if desired.