



## JOHNNY CAKES WITH NUTELLA®

Breakfast | Breakfast | All year round | Banqueting



**Yields: 10 servings**

**Portion: 2 johnny cakes**

### INGREDIENTS

- 1 cup corn meal
- 1/2 cup all-purpose flour
- 1/2 tbsp. salt
- 1 tbsp. sugar
- 2 medium egg
- 8-1/2 oz. whole milk
- 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 yolks with the sugar. Beat the egg whites until stiff with the salt and leave to one side. Add the egg white to egg yolk mixture and mix gently. Leave to chill in the fridge for 15 minutes. When the mix is ready, mix both flours in a bowl, then add the egg yolk and sugar. In another bowl mix the milk with the oil and then add to the flour mix. Pour a Tbsp. of the batter into a greased non-stick pan or griddle and cook over medium heat. Cook until golden brown color. Plate two Johnnycakes and spread each one with 1/2 oz. Nutella®. Add fresh fruit if desired.