

Dessert Pancake

180ml *milk*
30g *coconut oil*
75g *Nutella*
100ml *heavy cream*

◇

3 *egg yolks*
80g *sourcream*
40g *condensed milk*
½ tsp *corn starch*
½ tsp *vanilla extract*

◇

160g *flour*
80g *corn starch*
400ml *water*

◇

2 tbsp *Nerds*
2 tbsp *rice krispies*
2 tbsp *white chocolate chips*
2 tbsp *crushed peanuts*

Bring milk to a gentle boil and dissolve coconut oil. Take off the heat, dissolve Nutella, then add heavy cream and whisk until smooth. Strain into 500ml ISI canister and refrigerate for at least 3 hours.

Combine ingredients for custard, whisk until smooth and set aside.

Combine flour, corn starch and cold water. Whisk until smooth and no lumps remain.

Spray a skillet with oil and set onto the stove at medium heat. Pour a quarter of the batter into the skillet. Once the pancake starts setting, scoop a quarter of the custard mix on top and keep cooking.

Transfer pancake to a plate, spray Nutella mousse on top, and decorate with assorted candy.

Author: Ariadne & Markus