



Banana Crepe Maki

Pancakes / Waffles / Crepes | Mid-afternoon | World Nutella Day

👤👤👤 | 20 minutes ⌚ | 🍳🍳🍳

For 15 portions

Ingredients

- 50g cornflour
- 50g melted butter
- 4 eggs
- 30cl milk
- 1 pinch of salt
- 1/2 packet of yeast
- 20g grated coconut
- 7 bananas
- 225g Nutella® (15g per portion)

PREPARATION

Mix the flour, cornflour, yeast, sugar and salt.

Make a hole in the centre and add the eggs one by one.

Mix in the butter and then the milk.

Leave your dough to rest for 1 hour at room temperature.

Cook your pancakes.

PRESENTATION

Spread a layer of Nutella® on each pancake.

Place a banana on the edge of each pancake and roll out the pancake around the banana.

Cut into pieces about 5 cm long.

Sprinkle with grated coconut.