

CINNAMON PEANUT MINI PANCAKES & ENVIVO LUNGO

🕒 30 min 🍳 Medium



MATERIALS

Bowl
Wooden Spoon
Pan

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

For the recipe:

1 Tsp. Dry Yeast
150 MI Warm Water - 90 MI
Warm Milk
200 G Flour - 50 G Sweet Rice
Flour
1.5 Tbsp. Granulated Sugar
50 G Brown Sugar
1 Tbsp. Cinnamon Powder
3 Tbsp. Coarsely Chopped
Peanuts
Vegetable Oil
10 G Butter.
4 Pure Collection Recipe Glass
By Nespresso.

INSPIRATIONS



HOW TO MAKE !

- In a bowl, mix the yeast, water and milk.
- Let sit 15 minutes.
- In a large bowl, mix the flours and sugar.
- Add the liquid mixture while mixing with a wooden spoon to form a dough.
- Flour the countertop and knead the dough

for 10 minutes until it is smooth and elastic. If the dough is too dry, add a little water; if it is too sticky, add a little flour.

- Ball the dough and place in a lightly oiled bowl, cover and let sit for 45 minutes in a warm place.
- Mix the brown sugar, cinnamon and peanuts in a bowl. Work the dough for 3 minutes.
- Divide it into 8 parts and form each part into a ball. -
- Flatten them to form disks, place 1 to 1.5 tbsp. of the topping in the centre of each disk, fold each disk over, then flatten into pancakes

about 1 cm thick.

- Heat the butter with a little oil in a frying pan over medium heat, brown the pancakes 1 to 2 minutes on each side.
- They should be golden and crispy.
- Remove from pan, place on absorbent paper and serve hot.

Serve with an Envivo Lungo (110 ml).