

RECIPE

# Lava risoles by Nutella®

Hard

35 min



## INGREDIENTS

for 3 servings

### FOR THE LAVA RISOLE

- 1 egg
- 125 g flour
- 30 g melted butter
- 30 g unsalted butter
- 300 ml milk
- 1/2 tsp. of salt
- 20 g toasted hazelnuts cooking oil

### FOR THE BREADING

- 2 eggs
- 100 g flour
- 200 g breadcrumbs

### FOR THE GARNISH

- Strawberries
- 1 tbsp. of Nutella® per lava risoles



**To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!**

## METHOD



1

Mix flour, butter, egg milk and salt together until it's smooth, then set aside.

Heat a pan and spread 1 ladle of batter into pan. Cook the crêpe on low to medium heat for 3 minutes on each side. Let it cool completely on a cooling rack.

On a cutting board spread chopped and toasted hazelnuts on the lower bottom, fold sides of the crêpe inward and roll them to small logs.



2

Prepare the breading by putting flour, beaten eggs and breadcrumbs into separate bowls. Coat the bread with flour. Then dip the crêpes into eggs and coat them with breadcrumbs.

Heat pan to medium heat and cook risoles until golden brown.

**3**

Remove from pan and drain excess.  
Drizzle Nutella<sup>®</sup>. Serve and enjoy!

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