

RECIPE

Sponge cake crepes with blueberries

Easy

15 min



INGREDIENTS

Nutella® - 1 heaped tsp of Nutella® (15g) per portion"

1 and 1/4 cups of flour

4 eggs

1 cup of milk

1/2 cup of water

A pinch of salt

Fresh or frozen blueberries (2 tbsp or more per crepe)

Nutella® - 1 heaped tsp of Nutella® (15g) per portion



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

PREPARATION

- 1 Separate the egg yolks from the egg whites, combine with milk and water, then pour in the flour and mix vigorously. Separately, whisk the egg whites with a pinch of salt until stiff. Add the egg whites to the egg yolks mixed with milk and stir gently
- 2 Fry the crepes until golden on both sides.
- 3 Sprinkle each crepe with blueberries and fold it into an envelope. Decorate folded crepe on top with Nutella®

Don't forget to share!

Post a pic of your creation with the hashtags #worldnutelladay and #nutellarecipe and enjoy this yummy Nutella[®] recipe with your loved ones.