

Crêpe skewers with Nutella®



INGREDIENTS for approx. 4 portions / 2 skewers per portion



DIFF



PORT



INGR

50
MIN

- ✔ 2 Eggs
- ✔ 65g all-purpose flour
- ✔ 14g butter
- ✔ 230ml whole milk
- ✔ Fresh fruit
- ✔ 60g Nutella® - 1 heaped tsp of Nutella® (15g) per portion
- ✔ Vegetable Oil

STEP 1

You will need two bowls to make the crepes. Pour the milk and flour into the first bowl. Mix the eggs with the melted butter into the other bowl. Then mix the contents of the two bowls together.

STEP 2

Let the batter rest for 15 minutes at room temperature.

Step 3

Heat a skillet and grease it using some paper towels soaked in the oil. Pour batter into skillet to make crepes that are 1cm thin and 25 in diameter. Cook on both sides until they turn an even golden color.

Step 4

Spread Nutella® onto each crepe. Roll the crepes and cut them into rolls of approx. 2cm.

Step 5

Alternately the crepes with Nutella and pieces of fruit onto a wooden skewer.