

Crepes with NUTELLA® and Caramelised Figs



INGREDIENTS



DIFF



PORT



INGR

30
MIN

- ✓ 2/3 cup (100g) plain flour
- ✓ 1 large egg
- ✓ 1 ¼ cups milk (300mL)
- ✓ 4 figs
- ✓ 1 Tbsp brown sugar
- ✓ Juice of half a lemon
- ✓ 120g Nutella® (1 Tbsp per pancake)
- ✓ Olive oil spray for frying

STEP 1

To make caramelised figs, start by heating oven to 160°C. Cut figs in half and place flesh side up in a baking dish. Sprinkle over the brown sugar pour over the lemon juice. Bake in the oven for approx. 20 – 25 mins or until the sugar begins to caramelize. Remove from oven and set aside.

STEP 2

To make the crepes, sift the flour, and a pinch of salt into a bowl. Make a well in the centre with the back of a spoon then break in the egg and pour in half the milk. Whisk together, gradually incorporating the flour to make a smooth thick batter. Beat thoroughly to remove any lumps, then stir in the rest of the milk.

STEP 3

Heat oil in medium frying pan. Pour about 2 tablespoons of batter into the pan, tilting the pan as you pour, until the batter thinly coats the base. Cook over a moderate heat for 30 seconds to one minute until golden brown on the underside. Flip over the pancake with a palette knife, and cook the other side until it is golden brown. Slide the pancake out of the pan on to a plate. Repeat with remaining batter.

STEP 4

To serve, spread a thin layer of Nutella® on each crepe and top with caramelised fig.