

Crepes with NUTELLA®, Poached Pears and Toasted Hazelnuts



INGREDIENTS for approx. 8 crepes



DIFF



PORT

10
INGR30
MIN

- ✓ 2/3 cup flour (100g)
- ✓ 1 large egg
- ✓ 1 ¼ cups milk (300ml)
- ✓ Handful of roughly chopped toasted hazelnuts
- ✓ 4 ripe pears
- ✓ ½ cup caster sugar (100g)
- ✓ 4 cups water (1L)
- ✓ Juice of ½ lemon
- ✓ 15g (1 Tbsp) Nutella® per crepe
- ✓ Olive oil spray for frying

STEP 1

To make the poached pears, place sugar and water in a pan and dissolve over a low heat, add a squeeze of lemon juice. Peel the pears and cut them in half and remove the core. Carefully place these into the syrup. Bring the syrup to the boil, reduce the heat to low and simmer for approx. 15 minutes until the pears are tender to the point of a knife. Remove the pears from the syrup 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 a little oil or butter in a medium frying pan, then tip off the excess into a bowl. 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. Heat a little more oil or butter and cook the remaining pancakes one at a time in the same way. Keep in warm oven until ready to serve.

STEP 4

To serve, spread a layer of Nutella® (approx. 1 tablespoon) on top of each pancake, fold into quarters and top with poached pears and toasted hazelnuts.