

RECIPE

Buckwheat Crêpe Suzette with Nutella®

Medium

30 min



INGREDIENTS

4 Crêpes (1 crêpe per person)

2 organic eggs
 3ml vanilla extract
 150ml fat-free milk
 60g ground buckwheat flour
 30g all-purpose flour
 1g salt
 30ml water
 3ml oil
 60g Nutella®

Sauce:

10g butter
 75ml orange juice
 5g orange zest
 10ml raw honey



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

METHOD

1 Whisk eggs and vanilla extract in a bowl. Slowly add the milk while whisking until all is well combined.

2 Sprinkle the buckwheat, then the all-purpose flour and salt bit by bit while you continue whisking. If the dough is not runny like, add the water and whisk until all is well combined.

3 Place crêpe pan on low/medium heat and brush it with oil. Once the pan is hot, use a ladle to pour batter into the pan and distribute it evenly in a thin layer. Let the bottom part cook through for 1-1.5 minutes, then flip it to the other side for another minute. Once it starts turning golden, take it off the heat. Brush the pan again and continue with the next crêpe until you have 4 pieces.

4 In the same pan, melt butter. Add orange juice and zest and bring it to a boil. Drizzle honey and stir until dissolved. As the sauce slightly thickens (about 1 minute), take it off the heat and drizzle it over the crêpes.

5 Spread Nutella® on top and serve warm.