

RECIPE

Nutella[®] Crepes with Raspberries and Mascarpone Cheese

Easy

25 min



INGREDIENTS

FOR 4 Serves

1 and 1/2 cups of Wheat Flour

2 Eggs

1 cup of Milk

1 cup of Sparkling Water

A pinch of Salt

Raspberries (quantity as desired)

Mascarpone Cheese (1 tablespoon per crepe)

15g (1 tablespoon) Nutella[®]

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

METHOD

- 1** | Pour the flour into a tall bowl, add the milk, sparkling water, eggs and a pinch of salt. Mix for one minute until the ingredients are combined.
- 2** | Fry the crepes on both sides on a dry non-stick pan.
- 3** | Spread the mascarpone cheese on each crepe. Roll up like croquettes, i.e., first two opposite edges, and then roll up the resulting rectangle. Using a confectionery sleeve, decorate the top of crepes with Nutella[®]. Garnish with raspberries.

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