

RECIPE

Nutella® Sponge Cake Crepes with Apples

Easy

30 min



INGREDIENTS

FOR 4 Serves

1 1/4 cups of Flour

4 Eggs

1 cup of Milk

1/2 cup of Water

A pinch of Salt

4 Apples

15g (1 tablespoon) Nutella®



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

METHOD

- 1 | Separate the egg yolks from the egg whites, combine with milk and water, then pour in the flour and mix vigorously. Separately, whisk the egg whites with a pinch of salt until stiff. Add in portions the egg whites to the egg yolks mixed with milk and stir gently.
- 2 | Fry the crepes until golden on both sides.
- 3 | Rinse unpeeled apples and cut into slices, avoiding the core with seeds. Put the apple slices on the pan with hot butter and roast them for 5 to 7 minutes over medium heat. When the apples start to turn golden, take them out and put them into the crepes.
- 4 | Fold the crepe filled with apples on both sides and decorate the top with Nutella® using a confectionery sleeve.

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