

RECIPE

# French Crepes with Nutella® & Caramelised Figs

Medium

45 min



## INGREDIENTS

**FOR 4 Serves**

### Crepes:

- 4 Fresh Figs, halved
- 1 tablespoon Brown Sugar
- Juice of half a Lemon
- 1/2 cup plain Flour
- Pinch of Salt
- 1 Large Egg
- 1 1/4 cups of Milk
- Olive Oil Spray

### To Serve:

15g (1 tablespoon) Nutella® per crepe



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

## METHOD

- 1** | To make the caramelised figs, preheat the oven to 160°C. In a baking dish, place the half-cut figs, flesh side up. Top with a sprinkle of brown sugar, and then pour over the lemon juice. Place in the oven and bake for approximately 20–25 minutes or until the sugar begins to caramelize and brown. Remove from the oven and set aside.
- 2** | To make the crepes, sift the flour and a pinch of salt together into a bowl. Create 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 adding the flour as you go to make a smooth, thick batter. Thoroughly beat to remove any lumps, and then stir in the rest of the milk. Voilà! That's your batter ready to go.
- 3** | Heat the oil in a medium frying pan. Pour 2 tablespoons of batter into the pan, moving the pan as you pour until the batter thinly coats the base. Over moderate heat, cook until golden brown on the underside, approximately 30 seconds to 1 minute. Flip the pancake over with a spatula, and cook the other side until it is golden brown. Slide the pancake out of the pan and onto a plate. Repeat with remaining batter.
- 4** | Spread a thin layer of Nutella® over each crepe to serve, and top with your delicious caramelised figs. Bon appétit!

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