

RECIPE

Crêpes with NUTELLA® and fruit

Medium

45 min



INGREDIENTS

for 4 portions

3 Eggs

250 g Plain flour

15 g Butter

220 ml Milk

60 g Nutella® (15 g/portion)

For decoration

Fresh fruit



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

METHOD



1

To prepare the crêpes you need 2 bowls: pour the milk and flour in and mix together; combine the eggs and the butter in the other. Then mix together these 2 mixtures. Let the batter rest for 15 minutes at room temperature.



2

Grease a grill plate with absolute paper containing oil. Heat up the grill plate and pour on some batter: creating crêpes approximately 26 cm in diameter. Cook on both sides until they are equally firm. Serve the crêpes spread with Nutella® (15 g each) and fresh fruit of your preference (bananas, strawberries...).

