

Crêpe skewers with NUTELLA®



**Ingredients for approx. 4 portions /
2 skewers per portion**



DIFF



PORT



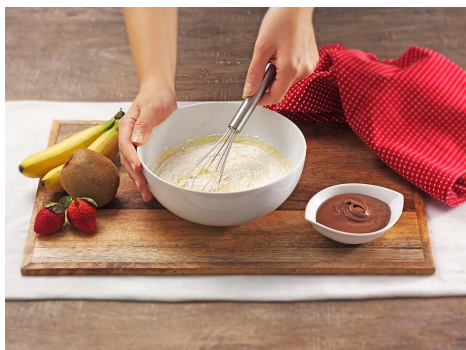
INGR



50
MIN

- ✔ 2 Eggs
 - ✔ 125 g 00 Wheat flour
 - ✔ 15 g Butter
 - ✔ 220 ml Whole milk
- For decoration**
- ✔ Fresh seasonal fruit
 - ✔ Nutella® (15 g/portion)





STEP 1

You need two bowls to make the crêpes: pour the milk and flour into one, and in the other mix the eggs with the melted butter. Then mix the contents of the two bowls together. Let batter rest for 15 minutes at room temperature. Heat a skillet and grease it using some kitchen paper soaked in the oil. Add some of the batter and form crêpes approx. 26 cm in diameter. Cook on both sides until they turn an even golden colour



STEP 2

Fill the crêpe with 15 g of Nutella® and roll it up, then cut it into little rolls of approximately 3 cm. Stick the crêpe rolls onto wooden skewers, alternating each with a piece of fresh fruit.