

RECIPE

# Crepes with raspberries and mascarpone cheese

Easy

25 min



## INGREDIENTS

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 tbsp per crepe)

Nutella® (15 g per 1 serving)



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

## PREPARATION

- 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<sup>®</sup>. Garnish with raspberries.

## Don't forget to share!

Post a pic of your creation with the hashtags #worldnutelladay and #nutellarecipe And enjoy this yummy Nutella recipe with your loved ones.