

RECIPE

# Crêpes by Nutella®

Easy

10 min



## INGREDIENTS

**for 4 servings**

1 egg

125 g of flour

250 ml of milk

1 tbsp. of Nutella® per crêpe



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

## METHOD

**1**

Whisk the milk and flour together. Then add the eggs and let the batter stand for 30 minutes.

**2**

Heat up 1 tbsp. of butter in a pan on medium heat and add a ladle of batter. Even out the batter.

**3**

Cook the crêpes one by one until both sides have a light golden color.

**4**

Spread 1 tbsp. of NUTELLA® on each crêpe and enjoy!

**TIP:** Add your favorite berries or fresh fruit for a perfect moment of indulgence!

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#nutellarecipe**