

Crêpes with NUTELLA® and fruit



INGREDIENTS for 4 portions



DIFF



PORT



INGR



MIN

- ✔ 3 Eggs
- ✔ 250 g Plain flour
- ✔ 15 g Butter
- ✔ 220 ml whole milk
- ✔ 60 g Nutella® (15 g/portion)

For decoration

- ✔ Fresh fruit





STEP 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.



STEP 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...).