

RECIPE

Lava Risoles with Nutella®

Easy

30 min



INGREDIENTS

FOR 3 PORTIONS

Crepe:

125g flour

30g butter

1 egg

300ml milk

½ tsp salt

Cooking oil

20g toasted hazelnut

Breading:

100g flour

2 eggs

200g breadcrumbs

Garnish:

Strawberry

15g Nutella®

Utensils:

Frying pan

Tong

Cutting board

Knife

Paring knife

Strainer

Paper Towel

Palate knife



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

METHOD



1

Mix flour, butter, egg milk and salt together until smooth, set aside.

Note: Crepe batter can be made in advance and kept in fridge for 3-4 days.



2

Heat a frying pan on medium heat and spread 1 ladle of batter into pan and cook the crepe on low to medium heat for 3 minutes on each side.

After both sides are cooked, transfer crepe to a cooling rack, allowing it to cool completely.

Lay crepe on cutting board and spread toasted hazelnuts on the lower bottom of the crepe.

Prepare breading by mixing flour, beaten eggs and breadcrumbs. Coat the bread with flour, tapping it to remove excess.

Dip bread into eggs, making sure it covers all sides of the bread. Coat the bread with bread crumbs.

**3**

Heat pan to 170 degrees and fry the risoles until golden brown. Remove from pan and drain excess oil.

Serve risoles with a side of Nutella®.