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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

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Paper Towel Palate knife



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

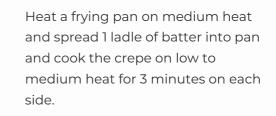


METHOD



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.



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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.







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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 $\mathsf{Nutella}^{\mathbb{R}}.$