

RECIPE

Crepes with Nutella® and hazelnuts

Medium

4 Portions

35 min



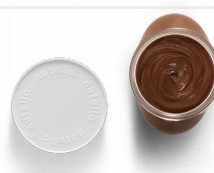
INGREDIENTS

for 4 portions

- 3 Eggs
- 250 g Plain flour
- 15 g Butter
- 220 ml Milk

For the filling

- 60 g Nutella® (15 g/portion)
- 50 g Toasted hazelnuts



Aby przygotować ten pyszny przepis, wystarczy 15 g kremu Nutella® na 1 porcję!

METHOD



1

To prepare the crepes you need 2 bowls: pour the milk and flour into one 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.



2

Grease a grill plate with absorbent paper containing oil. Heat up the grill plate and pour on some batter, creating crepes that are approximately 26 cm in diameter. Cook on both sides until they are consistently firm.



3

Spread some Nutella® onto each crepe and fold them over like a fan. Coarsely chop the hazelnuts, put the crepe on individual plates and garnish with the chopped hazelnuts. Serve immediately.

Hand-in-hand with goodness. Share the recipe with the hashtag #nutellarecipe

One of the supreme combinations of Nutella® is with the classic French crepe, a tradition that has continued for over a thousand years. People used to make a wish when flipping the crepe in the pan. Try out our **crepes with Nutella® and hazelnuts recipe** and taste it while it's still hot.