

RECIPE

Crepe skewers with Nutella®

Medium

4 Portions

50 min



INGREDIENTS

for 4 portions

2 Eggs

125 g 00 Wheat flour

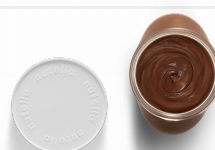
15 g Butter

220 ml Whole milk

For decoration

Fresh seasonal fruit

Nutella® (15 g/portion)



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

METHOD



1

You need two bowls to make the crepes: pour the milk and flour into one and in the other mix the eggs with the melted butter. Then mix the contents of the two bowls together. Grease a grill plate with absorbent paper containing oil. Heat up the grill plate and pour on some batter, making crepes that are approximately 26 cm in diameter. Cook on both sides until they are equally firm.



2

Fill the crepe with 15 g of Nutella® and roll it up, then cut it into little rolls of approximately 3 cm. Stick the crepe rolls onto wooden skewers, alternating each with a piece of fresh fruit.

Legendary sweetness. Share the recipe with the hashtag #nutellarecipe

In France crepes are a symbol of understanding and friendship. Prepare the **skewers of Nutella® crepes** and share them with your friends.