

食譜

能多益® 榛果可可醬可麗餅串

中等

50 分鐘



食材

可製作約4份／

每份2串

2 顆蛋

125 公克的00 級小麥麵粉

15 公克的牛油

220 毫升全脂牛奶

裝飾用料

新鮮當季水果

能多益® 榛果可可醬(每份15 公克)



只需15 克能多益榛果醬就能享用這道



1

You need two bowls to make the crêpes: 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. Let batter rest for 15 minutes at room temperature. Heat a skillet and grease it using some kitchen paper soaked in the oil. Add some of the batter and form crêpes approx. 26 cm in diameter. Cook on both sides until they turn an even golden colour



2

將15公克的能多益®榛果可可醬抹於可麗餅並捲起，再切成每段大約3

傳奇性的甜點

法國將可麗餅視為善解人意與友誼的象徵。製作能多益®榛果可可醬可麗餅串，與大家分享喜悅的心情。