RECIPE

Crepes with Nutella® and hazelnuts

Medium | 35 min

INGREDIENTS

for 4 portions

3 Eggs

250 g Plain flour

15 g Butter

220 ml Milk

For the filling

60g Nutella® – 1 heaped tsp of Nutella® (15g) per portion

50 g Toasted hazelnuts

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

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.