

RECIPE

Sponge cake crepes with apples



INGREDIENTS

4 apples
Nutella® - 1 heaped tsp of Nutella® (15g) per portion
1 and 1/4 cups of flour
4 eggs
1 cup of milk
1/2 cup of water
A pinch of salt
4 apples
Nutella®



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

PREPARATION

- 1 Separate the egg yolks from the egg whites, combine with milk and water, then pour in the flour and mix vigorously. Separately, whisk the egg whites with a pinch of salt until stiff. Add in the egg whites to the egg yolks mixed with milk and stir gently.
- 2 Fry the crepes until golden on both sides.
- 3 Rinse unpeeled apples and cut into slices, avoiding the core with seeds. Put the apple slices on the pan with hot butter and roast them for 5 to 7 minutes over medium heat. When the apples start to turn golden, take them out and put them into the crepes.
- 4 Fold the crepe filled with apples on both sides and decorate the top with Nutella® using a piping bag

Don't forget to share!

Post a pic of your creation with the hashtags #worldnutelladay and #nutellarecipe and enjoy this yummy Nutella[®] recipe with your loved ones.