

RECIPE

# Sponge cake crepes with fruit and whipped cream

Easy

25 min



## INGREDIENTS

Raspberries, blueberries, strawberries (a spoonful of each type of fruit per serving) 1 cup of 36% cream  
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

Pinch of salt

Raspberries, blueberries, strawberries (a spoonful of each type of fruit per serving)

1 cup of 36% cream

Nutella® - 1 heaped tsp of Nutella® (15g) per portion"



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

## PREPARATION

- 1 Separate the egg yolks from the 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 the egg whites to the egg yolks mixed with milk and stir gently.
- 2 Fry the crepes until golden on both sides.
- 3 Whip the cream until stiff. For this to work, it must be well chilled.
- 4 Spread Nutella<sup>®</sup> on each crepe and fold into four. Arrange on a plate, sprinkle with fruit and add whipped cream on top.

## Don't forget to share!

Post a pic of your creation with the hashtags #worldnutelladay and #nutellarecipe and enjoy this yummy Nutella<sup>®</sup> recipe with your loved ones.