

RECIPE

Crepes with Nutella[®] and fruit

Medium

4 Portions

40 min



INGREDIENTS

for 4 portions

3 Eggs

250 g Plain flour

15 g Butter

220 ml Milk

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

For decoration

Fresh fruit

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 in 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 equally firm. Serve the crepes spread with Nutella® (15 g each) and fresh fruit of your preference (bananas, strawberries, figs...).

Bon appétit. Share the recipe with the hashtag #nutellarecipe

In France tenant farmers used to offer crepes to their landlords as a sign of loyalty and friendship. There's an anecdote to share when you're offering these delicious **crepes with Nutella® and fruit** you have made to your family and friends.