

RECIPE

Crêpes by NUTELLA

Easy

10 min



INGREDIENTS

FOR 4 SERVINGS

1 egg

125 g of flour

250 ml of milk

1 tbsp. of NUTELLA[®] per crêpe

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

METHOD



1

Whisk the milk and flour together. Then add the eggs and let the batter rest for 30 minutes.



2

Heat up 1 tbsp. of butter in a pan on medium heat and add a ladle of batter. Even out the batter.



3

Cook the crêpes one by one until both sides have a light golden color.

**4**

Spread 1 tbsp. of **NUTELLA**[®] on each crêpe and enjoy!

TIP: Add your favorite berries or fresh fruit for a delicious final touch!

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#nutellarecipe**