

Crepes with NUTELLA® hazelnut spread and Fruit



INGREDIENTS for 4 portions



DIFF



PORT



INGR

30
MIN

- ✓ 3 eggs
- ✓ 2 cups all-purpose flour
- ✓ 1 tbsp butter
- ✓ 1 cup whole milk
- ✓ 4 tbsp Nutella® hazelnut spread
- ✓ Vegetable Oil
- ✓ Fresh fruit, for garnish

STEP 1

You will need two bowls to make the crepes.
Pour the milk and flour into the first bowl.
Mix the eggs with the melted butter into the other bowl.
Then mix the contents of the two bowls together.

STEP 2

Let the batter rest for 15 minutes at room temperature.

STEP 3

Heat a skillet and grease it using paper towels with some oil. If available, use cooking spray to grease the pan. Pour 1/4 cup of batter into skillet to make crepes that are ½ inch thin and 10 inches in diameter. Cook on both sides until they turn an even golden color.

STEP 4

Spread 1 tbsp of Nutella® hazelnut spread, add fresh fruit (mango, banana, strawberries, etc.) and fold in half.