

# Fresh Fruit Salsa Crepes with NUTELLA® hazelnut spread



## INGREDIENTS



DIFF



PORT



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MIN

- ✓ 1 cup milk
- ✓ 3/4 cup all-purpose flour
- ✓ 2 eggs
- ✓ 3 tbsp butter, melted, divided
- ✓ 1/4 tsp salt

### For Fresh Fruit Salsa:

- ✓ 1/4 cup hulled, diced strawberries
- ✓ 1/4 cup diced kiwi
- ✓ 1/4 cup diced mango
- ✓ 1/4 cup diced pineapple
- ✓ 1 tbsp orange juice
- ✓ 1 tbsp seedless raspberry jam
- ✓ 1/2 cup Nutella® hazelnut spread

## STEP 1

In blender, blend milk with flour, eggs, 2 tbsp butter and salt until smooth. Strain to remove lumps. Let stand at least 20 minutes or refrigerate up to 12 hours to use later.

## STEP 2

Heat 10-inch non-stick skillet over medium heat. Brush with some of the remaining butter.

### STEP 3

Pour 1/4 cup batter into pan to make 7 1/2-inch thin crepe Cook for 1 minute or until crepe begins to curl around edges. Flip and cook for an additional 30 seconds. Transfer crepe to plate Repeat with remaining batter. Layer cooked crepes between pieces of waxed paper.

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### STEP 4

Prepare fresh fruit salsa in bowl, combining strawberries, kiwi, mango and pineapple. Add orange juice and raspberry jam; toss to coat.

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### STEP 5

Spread 1 tbsp Nutella® hazelnut spread evenly over each crepe; top with approximately 2 tbsp Fresh Fruit Salsa. Fold in quarters.