

RECIPE

Raspberry Crepe Bites with Nutella® hazelnut spread

Easy

20 min



INGREDIENTS

for 4 servings

3/4 cup milk

1/2 cup all-purpose flour

1 egg

2 tbsp unsalted butter, melted, divided

Pinch salt

1/4 cup Nutella® hazelnut spread

24 fresh raspberries (about 3/4 cup)



To prepare this delicious recipe, 1 tbsp of Nutella® per person is enough to enjoy!

METHOD

- 1 In blender, combine milk, flour, egg, 1 tbsp butter and salt. Blend until smooth. Strain to remove lumps.
- 2 Let stand at least 20 minutes or put in refrigerator up to 12 hours to use later.
- 3 Heat 10-inch non-stick skillet over medium heat. Brush with some of remaining butter. Pour 1/4 cup batter into pan to make 7 1/2-inch thin crepe.
- 4 Swirl to coat bottom of pan. Cook for 1 minute, or until crepe begins to curl at edges. Flip and cook for 1 minute more.
- 5 Remove crepe to plate. Repeat with remaining batter, adding additional butter to pan as needed.
- 6 Layer crepes between sheets of waxed paper to prevent sticking.
- 7 Spread approximately 1 tbsp Nutella® hazelnut spread on each crepe.
- 8 Place 6 raspberries across center of each crepe.
- 9 Roll up crepe, enclosing raspberries. Cut each crepe into 6 pieces.