

RECIPE

Fresh Fruit Salsa Crepes with Nutella® hazelnut spread

Easy

15 min



INGREDIENTS

for 4 servings

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



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

METHOD

- 1 In blender, blend milk with flour, eggs, 2 tbsp butter and salt until smooth. Strain to remove lumps.
- 2 Let stand at least 20 minutes or refrigerate up to 12 hours to use later.
- 3 Heat 10-inch non-stick skillet over medium heat. Brush with some of the remaining butter.
- 4 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.
- 5 Flip and cook for an additional 30 seconds. Transfer crepe to plate
- 6 Repeat with remaining batter. Layer cooked crepes between pieces of waxed paper.
- 7 Prepare fresh fruit salsa in bowl, combining strawberries, kiwi, mango and pineapple.
- 8 Add orange juice and raspberry jam; toss to coat.
- 9 Spread 1 tbsp Nutella® hazelnut spread evenly over each crepe; top with approximately 2 tbsp Fresh Fruit Salsa. Fold in quarters.