

RECIPE

Crepes with Nutella® and hazelnuts

Medium

35 min



Ingredients

for 4 servings

3 eggs

1 cup plain flour

1 tbs butter

1 cup milk

For the filling

12 tsp Nutella® (1 tsp/serving)

1/4 cup toasted hazelnuts



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

METHOD



1

To prepare the crepes you need 2 bowls: pour the milk and flour into one and mix together; combine the eggs and the butter in the other. Then mix together these 2 mixtures. Let the batter rest for 15 minutes at room temperature.



2

Grease a skillet with a paper towel containing oil. Heat up the skillet and pour on some batter, creating crepes that are approximately 10 inches in diameter. Cook on both sides until they are consistently firm.



3

Spread some Nutella® onto each crepe and fold them over like a fan. Coarsely chop the hazelnuts, put the crepe on individual plates and garnish with the chopped hazelnuts. Serve immediately.

Hand-in-hand with goodness. Share the recipe with the hashtag #nutellarecipe

One of the supreme combinations of Nutella® is with the classic French crepe, a tradition that has continued for over a thousand years. People used to make a wish when flipping the crepe in the pan. Try out our **crepes with Nutella® and hazelnuts recipe** and taste it while it's still hot.