

RECIPE

Crepes with Nutella®

8 h 30 min



INGREDIENTS

for 15 crepes

- 2 cups milk, at room temperature
- 4 large eggs, at room temperature
- 1 1/4 cup all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons pure vanilla extract
- 1 1/2 teaspoons kosher salt
- 1 tablespoon unsalted butter, melted
- Vegetable oil, for the pan
- 15 tbsp Nutella® hazelnut spread, 1 tbsp per crepe



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

METHOD

- 1** | Add the milk, eggs, flour, sugar, vanilla, and salt to a blender. Puree on high speed for about 1 minute, or until completely smooth and slightly thickened and creamy. Add the melted butter and puree until incorporated. Let the batter rest in the blender for at least 1 hour at room temperature or refrigerate up to 24 hours. The longer you allow the batter to rest and hydrate, the lighter and softer the texture of the crepes will be. Overnight is best.
- 2** | Before cooking, re-blend the batter at high speed for 30 seconds. This will reincorporate the ingredients and give your crepes an even golden color. Wipe 1/2 teaspoon of oil on a large crepe pan or a 10-inch nonstick skillet with a paper towel. You don't want to see any drops of oil in the pan, just coat with the thinnest layer. Heat the pan over medium heat until hot.
- 3** | Ladle 1/4 cup batter into the pan. Working quickly off the heat, swirl and shake the pan to evenly coat the bottom with the batter. Return to the heat and cook the crepe, until the edges are light golden, about 2 minutes. Slide a spatula underneath to loosen the crepe and carefully flip it over. Cook on the other side for just 15 to 30 seconds, or until a few brown spots appear. Transfer to a plate. Repeat with the remaining batter, wiping pan with oil each time. Stack the crepes on the plate as you go (makes about 15 crepes). Let the crepes cool for 10 minutes before serving or filling.
- 4** | Fill with 1 tbsp of Nutella[®] and fresh fruit.