

RECIPE

Crepes with raspberries and mascarpone cheese

Easy

25 min



INGREDIENTS

1 and 1/2 cups of wheat flour

2 eggs

1 cup of milk

1 cup of sparkling water

A pinch of salt

Raspberries (quantity as desired)

Mascarpone cheese (1 tbsp per crepe)

Nutella® - 1 heaped tsp of Nutella® (15g) per portion

To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!



PREPARATION

- 1 Pour the flour into a tall bowl, add the milk, sparkling water, eggs and a pinch of salt. Mix for one minute until the ingredients are combined.
- 2 Fry the crepes on both sides on a dry non-stick pan.
- 3 Spread the mascarpone cheese on each crepe and roll them up. Using a piping bag, decorate the top of crepes with Nutella®. Garnish with raspberries.

Don't forget to share!

Post a pic of your creation with the hashtags #worldnutelladay and #nutellarecipe and enjoy this yummy Nutella[®] recipe with your loved ones.