



MINI-CREPES WITH NUTELLA® AND FRUIT

Pancakes / Waffles / Crepes | Vegetarian | Lunch | Dinner | All year round



For 10 portions.

1 mini-crêpe per portion.

- 3 eggs
- 250 g plain flour
- 30 g butter
- 500 ml whole milk
- 150 g Nutella®
- Fresh fruit, as required
- Icing sugar, as required

You need two bowls to make the crêpes: pour the milk and flour into one, and in the other mix the eggs with the butter. Then mix the contents of the two bowls together.

Leave the batter to rest for 15 minutes at room temperature.

Warm the griddle and grease it using some kitchen paper dipped in the oil. Add some of the batter and form mini-crêpes approx. 26 cm in diameter. Cook on both sides until they turn an even golden colour.

Serve the mini-crêpes filled with Nutella® (15g) and your preferred fresh fruit (mango, banana, strawberries, etc.)