



NECCI WITH CHESTNUT FLOUR AND NUTELLA®

Pancakes / Waffles / Crepes | Vegetarian | Lunch | Mid-afternoon | Mid-morning | Autumn | Banqueting

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Serves: approx. 10 portions / portion: 3 pieces

Ingredients

- 150 g chestnut flour
- 0.2 L milk
- 1 egg
- 1 teaspoon olive oil
- Chopped hazelnuts to taste
- 150 g Nutella®

Procedure:

Mix the chestnut flour with the egg, gradually add the milk and then the oil to make a smooth batter. Leave it to rest in the fridge for 1 hour.

Evenly distribute a ladle of batter in a non-stick pan and cook the necci for a few

minutes on both sides (the same as for crepes).

Once they are cool, spread approx. 20 g of Nutella® on each crepe (neccio) and then cut into strips of approx. 4 cm. Roll up the strips. Serve 3 necci on a small plate and decorate with chopped hazelnuts.

The diameter will be roughly equal to 2.5 cm for an approximate weight of 20 g and the length of the neccio will be equal to 4.5 cm.