



Banana cooked crepes with Nutella® and nuts

Pancakes / Waffles / Crepes | Breakfast | Mid-afternoon | Mid-morning | World Nutella Day

👤👤👤 | 20 minutes 🕒 | 🍳🍳🍳

For 15 portions

225 gr Nutella
4 bananas
8 strawberries
100 gr chopped nuts
Icing sugar

Banana crepes ingredients:

170 gr all-purpose flour
180 gr eggs
50 gr mashed banana
3 gr salt
15 gr sugar
20 gr butter
450 ml milk

Total preparation time: 15 min

PREPARATION



1. Mix all the ingredients and put them in the fridge for 1 hour.



2. Prepare a pan with some butter and throw a little crepe batter with a ladle to cover the surface of the pan – It should be a very thin batter.



3. Let it cook and flip it over to cook the other side.

4. Repeat the operation until the dough is finished.

PRESENTATION



1. When all crepes are done, add sliced strawberries, bananas, and Nutella to one – half side of the crepe. Close crepe by folding it into half, and then into quarters.

2. Serve with chopped nuts on top and sprinkle with powdered sugar.