



Rolled crepes with Nutella®

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

 | 30 minutes  | 

For 15 portions

225 gr Nutella

100 gr chopped pistachios

Crepes ingredients:

170 gr flour
200 gr eggs
3 gr salt
15 gr sugar
20 gr butter
450 ml milk

Total preparation time: 25min

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.



5. Spread Nutella filling all over the crepe.

6. Fold the right and left side towards the middle overlapping slightly.



7. Start rolling away from yourself until you have a roll.

PRESENTATION

1. Serve the crepes stacked on top of each other like a pyramid.

2. Add the chopped pistachios on top