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FRIED CREPE NOODLES WITH NUTELLA®

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

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Yields: 12 servings

Portion: 1 crepe

INGREDIENTS

- 12 each crepes
- 12 – 60 ml frozen yogurt
- 250 g Nutella®
- Crepe Recipe: (optional: pre-made crepes)
- 113 g cake flour
- 56 g sugar

- 3,5g salt
- 140 g eggs
- 28 g melted butter
- 220 g milk

PREPARATION

METHOD

To make crepes beat eggs and milk together.

Sift sugar, salt and flour together.

Add to the eggs and milk and whisk all together. Add in the butter and mix thoroughly.

In a medium hot saute pan, add a touch of oil then cover the bottom of the pan with a thin coating of crepe mix.

Lightly brown the crepe and flip, browning lightly. Remove.

Repeat until you have made all crepes needed.

Allow to cool.

Cut crepes into strips and place in deep fryer and fry until crispy. Cool crepes.

Place 60 ml of frozen yogurt on a dish and arrange crepes around.

Drizzle with 21 g of Nutella®.