



NECCI WITH CHESTNUT FLOUR AND NUTELLA®

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



Serves: approx. 10 portions

Portion: 3 pieces

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

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.
