



Banana cooked crepes with Nutella® and nuts

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



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

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.