



Whirlpool Crepes

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

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For 15 portions

Ingredients

- 300g flour
- 100g melted butter
- 8 eggs
- 60cl milk
- 100g cornflour
- 140g dark chocolate
- 1 packet of yeast
- 1 pinch of salt
- 225g Nutella® (15g per portion)

PREPARATION

Mix the flour, cornflour, yeast, sugar and salt.

Make a well and add the eggs one by one.

Mix in the butter and then the milk.

Take 1/3 of your dough and add the melted chocolate.

Leave your dough to rest for 1 hour at room temperature.

Cook your pancakes.

In a hot frying pan, using a pipette, swirl the chocolate batter.

Leave for 20 seconds and add a ladle of plain pancake batter on top.

Turn your crepe over.

Top your crepe with Nutella®.