



## Banana cooked crepes and nuts with Nutella®

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

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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

Total preparation time: 15 min

## 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.