



Crepes rolls with hazelnuts

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

👤👤👤 | 45 minutes ⌚ | 🍳🍳🍳

For 8 persons

For 8 servings
250g flour
50cl cold milk
20g sugar
60g melted butter + some butter for the pan
1 pinch of salt
60g Nutella

PREPARATION

In a bowl, mix the flour, salt, and sugar. Add the eggs and mix well. Once the mixture thickens, add the milk and melted butter. The batter should be smooth. Cover it and let it rest for 30 minutes.

Melt a tablespoon of butter in a pan, then pour in a ladle of batter and spread it evenly. Cook on both sides until golden.

Let the crêpes cool down, spread Nutella over them, roll them up, and cut them into small sections. Serve them on skewers.