CREPE BROCHETTES WITH NUTELLA® AND FRUIT

Pancakes / Waffles / Crepes | Vegetarian | Mid-morning | Mid-afternoon | All year round | Banqueting

| 40 minutes |

For 10 portions

2 brochettes per portion

Ingredients

- 3 medium eggs
- 250 g plain flour
- 30 g butter
- 500 ml whole milk
- Fresh fruit, as required
- 150 g Nutella®

Procedure:

You need two bowls to make the crêpes: pour the milk and flour into one, and in the other mix the eggs with the butter. Then mix the contents of the two bowls

together.

Leave the batter to rest for 15 minutes at room temperature.

Warm the griddle and grease it using some kitchen paper dipped in the oil. Add some of the batter and form mini-crêpes approx. 26 cm in diameter. Cook on both sides until they turn an even golden colour.

Fill each crêpe with 15g of NUTELLA® and cut them into rings of approx. 3 cm. Take a skewer and add the crêpe rings, alternating them with pieces of fresh fruit.

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