



## MINI ANCIENT GRAIN CRÊPES WITH NUTELLA®

Breakfast | Breakfast | All year round | Banqueting

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**Yields: 30 servings**

**1 Portion: 4 mini crêpes**

### INGREDIENTS

- 2 cups All purpose flour
- $\frac{3}{4}$  cup Ancient grains, fi ne ground
- 17 oz. Low fat milk
- 3 ct. Large eggs
- 1 oz. Butter, unsalted, melted
- 4 oz. Nutella®
- \* Fresh fruit, optional
- \* Powdered sugar, optional

### Method:

Combine the milk and fl our in one bowl and in another bowl mix the eggs with the melted butter. Blend the two mixtures until a smooth batter form. Rest the batter for 15 minutes at room temperature. Lightly spray a sauté or crepe pan with food release spray and heat over medium fl ame. Pour 1 tbsp. of the batter into the pan forming a crepe approximately 3  $\frac{1}{2}$ " in diameter (or make 1 large crepe and cut out four – 3  $\frac{1}{2}$ " crepes with a cookie cutter). Cook over medium heat until golden brown, fl ip the crepe and repeat. Place four mini crepes on a plate. Fill each with  $\frac{1}{8}$  oz. of



Nutella® and fold the crepe from right to left to form a half moon shape. Take the bottom of the crepe and fold it over the top, forming a triangle. Lay out four crepes in a line on a plate. Drizzle ½ oz. Nutella® over crepes and dust lightly with powdered sugar and fresh fruit if desired.

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