MINI ANCIENT GRAIN CRÈPES WITH NUTELLA®

Breakfast | Breakfast | All year round | Banqueting

| 30 minutes |

Yields: 30 servings
1 Portion: 4 mini crêpes

INGREDIENTS

- 2 cups All purpose flour
- ¾ 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 ½” in diameter (or make 1 large crepe and cut out four – 3 ½” 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 ☒ 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.