



## CREPE BROCHETTES WITH NUTELLA® AND FRUIT

Breakfast | Vegetarian | Breakfast | All year round | Banqueting

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**For 10 portions**

**2 brochettes per portion**

### Ingredients

- 3 medium eggs
- 2 cups plain flour
- 1 oz. butter
- 17 oz. whole milk
- Fresh fruit, as required
- 5 ¼ oz. Nutella®



PASSIONATE BRANDS, PARTNERED WINS

## 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. 10 inches in diameter. Cook on both sides until they turn an even golden colour.

Fill each crêpe with ½ oz. of NUTELLA® and cut them into rings of approx. 1 1/8 inch. Take a skewer and add the crêpe rings, alternating them with pieces of fresh fruit.

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