

CAMDEN
FESTIVAL

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Nutella Crêpes

Makes about 8 crêpes

INGREDIENTS

1 cup of plain flour
1 cup of full cream milk
2 large eggs
1 teaspoon caster sugar
Vanilla essence
20g melted butter
Canola spray oil
Nutella
Bananas or strawberries
Icing sugar to decorate

METHOD

Place flour, milk, eggs and sugar in a large jug and blend until smooth.

Blend in the melted butter and a dash of vanilla essence.

Cover with plastic wrap and place in the refrigerator for at least an hour to allow all the air bubbles to settle.

Heat a small crêpe pan (or non-stick fry-pan) over medium/high heat.

Spray canola oil into the pan and add a small amount of batter to the pan.

Swirl the pan so that the batter evenly and thinly coats the bottom.

Cook for about 30 seconds (until lightly browned) and flip.

Cook for another 10-15 seconds and spread 1 spoonful of Nutella onto crêpe (covering half the crêpe).

Place slices of bananas and/or strawberries on top of Nutella, and fold the crêpe in half, and then in half again to create a quarter (triangle).

To serve: Place crêpe on a plate and dust with icing sugar and serve warm.

THE *chef* AND I
catering and events

