

# CREPE SKEWERS WITH NUTELLA® AND FRUIT

## INGREDIENTS

Serves 4

- 2 eggs
- 1/2 cup all-purpose flour
- 1 tsp butter
- 1 cup whole milk
- Fresh fruit
- 4 tbsl Nutella®
- Vegetable Oil

## INSTRUCTIONS

1. You will need two bowls to make the crepes. Pour the milk and flour into the first bowl. Mix the eggs with the melted butter into the other bowl. Then mix the contents of the two bowls together.
2. Let the batter rest for 15 minutes at room temperature.
3. Heat a skillet and grease it using some paper towels soaked in the oil. Pour 1/4 cup batter into skillet to make crepes that are ½ inch thin and 10 inches in diameter. Cook on both sides until they turn an even golden color.
4. Spread 1tbsp of Nutella® onto each crepe. Roll the crepes and cut them into rolls of approx. 1 inch.
5. Alternately the crepes with Nutella and pieces of fruit onto a wooden skewer.

# YOGURT AND GRANOLA WITH NUTELLA®

## INGREDIENTS

Serves 4

- 1 cup granola
- 4 tbsp Nutella®
- 8 tbspl 0% fat plain or vanilla flavored Greek yogurt
- Mixed fruits or berries

## INSTRUCTIONS

Take four juice glasses and place a ¼ cup of granola on the bottom of the glass. Spread 1 tbsp of Nutella® on top of the granola followed by two tablespoons of yogurt and decorated with fruit. Serve immediately

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# CREPES WITH NUTELLA® AND FRUIT

## INGREDIENTS

Serves 4

- 3 eggs
- 2 cups all-purpose flour
- 1 tbsp butter
- 1 cup whole milk
- 4 tbspl Nutella®
- Vegetable Oil
- Fresh fruit, for garnish

## INSTRUCTIONS

1. You will need two bowls to make the crepes. Pour the milk and flour into the first bowl. Mix the eggs with the melted butter into the other bowl. Then mix the contents of the two bowls together.
2. Let the batter rest for 15 minutes at room temperature.
3. Heat a skillet and grease it using some paper towels soaked in the oil. Pour 1/4 cup batter into skillet to make crepes that are ½ inch thin and 10 inches in diameter. Cook on both sides until they turn an even golden color.
4. Spread 1tbsp of Nutella®, add fresh fruit (mango, banana, strawberries, etc.) and fold in half.

# PANINI WITH NUTELLA® AND STRAWBERRIES

## INGREDIENTS

Serves 4

- 8 mini-rolls (recipe below)
- 1 tbsp Nutella®
- 1 cup sliced fresh strawberries
- 2 tbsp ricotta
- Powdered sugar, to taste

## INSTRUCTIONS

1. Cut the mini-rolls in half. Spread 1 tsp of Nutella® on the bottom half of the roll. Add the strawberries and ricotta and put the top half back on.
2. Warm the rolls under the grill or panini press, making sure that the Nutella® does not melt. Serve warm with a dusting of powdered sugar over the top.

**If you want to prepare the mini rolls yourself, here is the recipe:**

### INGREDIENTS

- ½ tbsp brewer's yeast
- 1 tbsp lukewarm water
- 1 cup whole-wheat flour
- 1 tbsp sugar
- 1 tsp salt
- 1 tbsp butter
- ½ cup whole milk

1. In one bowl, dissolve the yeast in the lukewarm water. In another bowl, mix the flour, sugar, salt and melted butter, then add the dissolved yeast. Add the milk and mix all the ingredients until the dough is smooth and even.
2. Form small balls of dough weighing 1 ½ oz., press down gently on them and allow to rise for around 2 hours.
3. Bake in the oven at 350° F for 15 minutes.

# APPLE MUFFINS WITH NUTELLA®

## INGREDIENTS

Prep Time: 15 minutes

Cook Time: 20 minutes

Yield: 12 servings

- 2 ¼ cups (560 mL) all-purpose flour
- 1 tsp (5 mL) baking powder
- ½ tsp (2 mL) baking soda
- ½ tsp (2 mL) salt
- 1 cup (250 mL) firmly packed brown sugar
- 1 cup (250 mL) unsweetened applesauce
- ⅓ cup (75 mL) vegetable oil
- 2 eggs
- 1 tsp (5 mL) vanilla
- 1 apple, peeled, cored and diced
- ½ cup (125 mL) Nutella® hazelnut spread

Streusel Topping:

- ¼ cup (60 mL) firmly packed brown sugar
- ¼ cup (60 mL) all-purpose flour
- 2 tbsp (30 mL) cold butter, diced

## INSTRUCTIONS

1. Preheat oven to 350°F (180°C). Line 12 muffin cup pan with paper liners.
2. In bowl, whisk flour with baking powder, baking soda and salt.
3. In separate bowl, whisk brown sugar with applesauce, vegetable oil, eggs and vanilla.
4. Add flour mixture to wet ingredients and stir until combined. Fold in apples.
5. Pour mixture into lined muffin cups dividing evenly among the 12 cups.
6. Prepare streusel topping in bowl by whisking brown sugar with flour. Using fingertips or pastry cutter, combine flour mixture with butter until crumbs form.
7. Divide topping evenly over muffins.
8. Bake for 20 minutes, or until golden on top and tester comes out clean when inserted into center of muffin. Let cool completely.
9. Fit pastry bag with plain tip and fill with Nutella®. Insert tip into center bottom of each muffin. Squeeze to fill each with about 2 tsp of Nutella®.
10. Squeeze remaining Nutella® over the top of muffins.

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