

GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

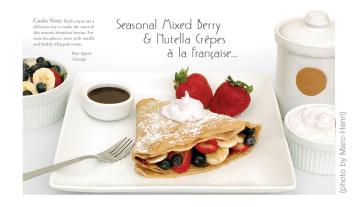
JUNE 2015 Recipe 72

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Seasonal Mixed Berry & Nutella Crêpes

PREPARATION

- 1 Thoroughly mix all the crepe ingredients in a mixer and let sit for a few minutes.
- 2 Heat a non-stick frying pan with 1/2 a teaspoon of butter. The pan should be very hot.
- 3 Pour 3/4 of a ladle of the crepe mixture into the pan and spread the mixture to cover the entire pan. Cook for about 1-2 minutes on the first side. Flip and cook second side an additional 1-2 minutes.
- 4 Repeat steps until you've prepared all of the crepes.
- 5 Spread Nutella over the entire crepe, top with fresh fruit, roll and serve.



INGREDIENTS

For Crepes

- 2 eggs
- 2 tablespoons sugar
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon salt
- 2 cups milk
- 1 cup flour
- 1 tablespoon butter, melted + 1/2 teaspoon for cooking the crepes

Toppings

strawberries, chopped bananas, chopped blueberries Nutella hazelnut spread

COOK'S NOTE:

Fresh, seasonal asparagus and blue cheese make a sublime pairing in this savory quiche dish -- a wonderful addition to a Mother's Day brunch menu.

Bon Apetit!
-George