



Joe David's Nutella Crepes

1 cup flour (240ml)
1 egg
1 tablespoon extra virgin olive oil (15ml)
a pinch of salt
1 1/2 cups milk (353ml)
nutella, as much as you like
bananas, sliced, as much as you like
icing sugar, for sprinkling

Com Si Fa?

- In a bowl, combine flour, egg, olive oil, salt and half the milk. Whisk the batter well, adding the remaining milk, a little at a time, until the batter is silky smooth in consistency.
- Add a ladle of batter to a hot non-stick skillet. Evenly smooth out the batter. Cook until the batter sets and the underside is lightly browned. Run a spatula underneath the crepe and flip over. Cook until the other side is lightly browned. Remove from heat.
- Smear nutella over the crepe and add the bananas to one side. Then fold over the crepe and sprinkle with icing sugar. Serve immediately.
- Repeat the above process, to make the additional servings.

Yield: 4 Servings



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