



HAZELNUT BURRITOS

CRÊPES BASE RECIPE

INGREDIENTS

CREPE-WAFFLE-PANCAKE MIX	g 500
WATER	g 1.000

PREPARATION

Pour the mix into the water and whip with a mixer or a whisk to obtain a smooth cream that is ready to cook with the special plates.

Spread the crêpes with NOCCIOLATA PREMIUM and roll them up, put them in the fridge to rest.

Cut them diagonally and place them on the plate, decorating with JOYTOPPING HAZELNUT PREMIUM, some whipped cream and fresh fruit.