



# Recipes

## PROGRAM 11 - SEGMENT 1

### Plaisir Recipes

#### **CREPE NUTELLA WITH STRAWBERRIES AND BANANA**

Makes 15 crepes

#### INGREDIENTS

##### **CREPES**

1 1/2 Cup Whole Milk  
1 Cup Flour  
Pinch of Salt  
1 Egg  
1 Egg Yolk  
1 TBSP Melted Butter  
1 Tahitian Vanilla Bean  
2 TBSP Grand Marnier Liquor

##### **FILLING**

Banana, sliced thinly  
Strawberries, hulled and sliced  
Nutella  
Powdered Sugar, for dusting  
Whipped Cream  
Sprinkles

#### METHOD

Sift the flour with the salt into a bowl. Make a well in the center and add the egg white and egg yolk. Pour in the milk slowly, stirring constantly.



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Continued:

Add the vanilla bean and, when half of the milk has been added, stir in the melted butter. Add 1 TBSP Grand Marnier Liquor. Beat well until smooth. Mix in the remaining milk, cover and let stand at room temperature for at least 30 minutes before using. The batter should be the consistency of light cream.

When cooking, tilt pan so that the batter spreads evenly over bottom. Cook until the bottom is light golden brown, turn and repeat.

To fill each crepe, sprinkle crepe with 1 TBSP Grande Marnier. Place a small quantity of sliced banana and sliced strawberries on the crepe (not too much as you will need to fold the crepe). Sprinkle the fruit with Nutella as desired. Fold the crepe in half to form a semi circle and fold again to form a triangular shape.

Sprinkle with powdered sugar and serve with whipped cream, topped with sprinkles.

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