

Blueberry and Nut Crêpes

30—40 Min

Preparation

1. To make the crêpes: Combine the flour, milk, eggs, sugar Kotányi Cardamom and Cinnamon to make a dough. Heat the oil in a pan, add a thin layer of the dough and fry.
2. To make the filling: Briefly toast hazelnuts in a hot dry pan. Add the blueberries and Vanilla Sugar and allow to quickly come to the boil.
3. Spread the filling over the crêpes, fold and serve.

Ingredients 4 Portions

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For the crêpes

100 g	Spelt flour
200 ml	Oat milk
2	Eggs
25 g	Sugar
1 tsp.	Cinnamon, Ground
1 tsp.	Cardamom, Ground

For the filling

100 g	Hazelnuts, ground
250 g	Blueberries
15 g	Bourbon Vanilla Sugar