



# 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

♦ = Kotányi Produkte

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

