



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

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Recipe 72



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## Seasonal Mixed Berry & Nutella Crêpes

### PREPARATION

- 1 - Thoroughly mix all the crepe ingredients in a mixer and let sit for a few minutes.
- 2 - Heat a non-stick frying pan with 1/2 a teaspoon of butter. The pan should be very hot.
- 3 - Pour 3/4 of a ladle of the crepe mixture into the pan and spread the mixture to cover the entire pan. Cook for about 1-2 minutes on the first side. Flip and cook second side an additional 1-2 minutes.
- 4 - Repeat steps until you've prepared all of the crepes.
- 5 - Spread Nutella over the entire crepe, top with fresh fruit, roll and serve.

### INGREDIENTS

#### For Crepes

- 2 eggs
- 2 tablespoons sugar
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon salt
- 2 cups milk
- 1 cup flour
- 1 tablespoon butter, melted + 1/2 teaspoon for cooking the crepes

#### Toppings

- strawberries, chopped
- bananas, chopped
- blueberries
- Nutella hazelnut spread

COOK'S NOTE:  
Fresh, seasonal asparagus and blue cheese make a sublime pairing in this savory quiche dish -- a wonderful addition to a Mother's Day brunch menu.  
  
Bon Apetit!  
-George