

NUTELLA – 50 YEARS YOUNG AND STILL TASTING YUMMY!!!!



NUTELLA spread, in its earliest form, was created in the 1940s by Mr. Pietro Ferrero, from Farigliano - Piedmont - Italy, a pastry maker and founder of the Ferrero chocolate company.

After the Second World War there was very little chocolate because cocoa was in short supply and expensive so Ferrero used a combination of a small amount of cocoa and lots of hazelnuts. In 1946 he launched Pasta Gianduja, produced as loaves wrapped in foil. It was a sort of solidified Nutella that had to be cut with a knife and then spread on bread.

The first spreadable version called “Supercrema” - came a few years later. It was Pietro's son, Michele Ferrero, who in 1964 turned it into **NUTELLA**, making it more spreadable with its now famously secret recipe, marketable with its iconic glass jar. The name **NUTELLA** gave the product instant international appeal. It came about by combining the words “nut” and “ella” - a common affectionate or diminutive ending in Italian.

The world has come to love **NUTELLA** and 50 years on, it has become a global phenomenon, produced in 11 factories worldwide, and accounting for one fifth of the Ferrero Group's turnover, along with other products such as Kinder and Ferrero Rocher chocolates. The company is the number one user of hazelnuts in the world, buying up 25% of the entire world production.

Try making the **NUTELLA CREPES** from the easy recipe below and you will never think breakfast crepes as boring ever again ...Enjoy ...

NUTELLA CREPES

6 tabs. unsalted butter; 2 large eggs + 1 egg yolk; ½ cup water; 1 cup milk; ½ t/spoon salt; 1 cup plain flour; ½ cup Nutella.

In a medium nonstick pan over medium heat, melt the butter. Once the butter is melted, continue cooking until it is golden brown. Remove from the heat and set aside.

In a medium bowl, gently whisk together the eggs, egg yolk, water, milk, and salt until just combined. Add the flour and whisk until smooth. Slowly pour the browned butter into the mixture, whisking constantly. If necessary, strain the mixture to remove any lumps.

Use a paper towel to wipe out the same pan. Set the pan over medium heat. Using a 1/3-cup measure, scoop the batter and pour in centre of the hot pan. Using a rotating motion with your wrist, swirl the batter around and out to the edges of the pan - the thinner the better. Return the pan to the heat and cook for 2 minutes. Use a rubber spatula to lift up the edge of the crepe and flip the crepe over. Cook for 1 minute.

Slide the crepe onto a plate and spread with 1 tablespoon of the Nutella (or as much as you like). Fold the crepe in half, and then fold in half again to form a triangle. Garnish with desired toppings.

Connie Canale