

nøgg

No Egg.
But Plants.

Simply. **Exquisite.**

Crêpes with fruit.

Preparation

- 1 Mix all ingredients with the mixer until smooth.
- 2 Then fry on both sides in the pan lightly greased with vegetable oil.
- 3 Top with strawberries and grapes as desired, and serve.

The preparation time always depends on the type of cooking appliance used and its heat output.



Ingredients for 9 crêpes (à 20 cm)

- 100g **nøgg Scrambled Eggs liquid**
- 150g flour (type 405)
- 300g water or plant-based milk
- 20g sugar
- vegetable oil

Fruity topping

- strawberries
- grapes
- icing sugar

Savoury topping

- bacon (vegan)
- cheese (vegan)

