

# 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, sprinkle with icing sugar and serve.

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



plant-  
based

### Ingredients for 9 crêpes (à 20 cm)

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

### Topping

- strawberries
- grapes
- icing sugar

**Tip:** If you prefer something savoury, you can top the crêpe with vegan bacon and vegan cheese.



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