

# Crêpes filled with sweet chestnut and vanilla crème



## Ingredients

### Crêpes

- 200 ml Fresubin Protein Energy DRINK Nut
- 30 g butter or margarine
- 4 table-spoons flour (60 g)
- 2 eggs

### Chestnut crème

- 80 g ricotta
- 160 g sweet chestnut cream

### Vanilla crème

- 2 egg yolks
- 2 table-spoons sugar
- 200 ml semi-skimmed milk
- 250 g Fresubin 2 kcal Crème Vanilla (2 pots)

## Nutritional information per serving:

Energy .....	567 kcal
Protein .....	23.5 g
Fat .....	33.0 g
Carbohydrate .....	44.0 g
Fibre.....	1.9 g



## Alternative products:

Fresubin® Original DRINK  
Fresubin® Energy/Fibre DRINK  
Fresubin® 2 kcal/Fibre DRINK  
Fresubin® Energy Fibre DRINK

## Preparation of the crêpes

Mix the Fresubin Protein Energy DRINK Nut and the butter until the mixture becomes smooth. Add the flour and the eggs and mix well. Make crêpes in a pan with butter or margarine.

## Preparation of the sweet chestnut crème

Mix the ricotta and the sweet chestnut crème. Put one portion of the mixture on each crêpe and form a “bag” with the help of a tooth pick.

## Preparation of the vanilla crème

Mix the egg yolks with the sugar and the milk and pour the mixture into a pot. Warm up the mixture and add 2 pots of Fresubin 2 kcal Crème Vanilla.

Place one crêpe on a plate and cover with the vanilla crème.

## TIP:

The vanilla crème can be substituted with whipped cream.