



## *Rolled crepes, Gianduja, vanilla ice cream and homemade granola*

For 4 persons



20 min  
Easy

### Rolled crepes <sup>(1)</sup>

- 6 Traditionnal sweet crepes 27cm (7124)
- 120g of Gianduja
- 60g of Whipping cream

### Homemade granola <sup>(2)</sup>

- 75g of Oat flakes
- 15g of Honey
- 35g of Almonds
- 15mL of Coconut oil

### Assembly <sup>(3)</sup>

- 120g of Vanilla ice cream

### (1) Rolled crepes

- Boil the cream, pour it on the gianduja previously chopped, stir slowly and keep cool.
- Trim the edges of the crepes, spread the gianduja ganache uniformly and roll.
- Keep it in a cool place for 30 minutes.
- Cut the crepes in pieces of about 4cm.

### (2) Homemade granola

- Crush the almonds and mix all the ingredients together.
- Bake at 160° for about 25 minutes, while stirring regularly.

### (3) Assembly

- Dispose the small rolls in a flat plate, add a vanilla ice cream quenelle on the crepes and decorate with homemade granola.



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