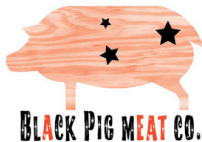


**zazu**  
kitchen + farm



## hazelnut crepes w/ nutella + blood orange syrup

*serves 6*

6 eggs

3 cups milk

a pinch of kosher salt

1/2 cup hazelnut meal

1 3/4 cups flour

1 cup blood orange juice

1 cup sugar

1 vanilla bean, scraped

blood orange sections from 3 oranges

combine the ingredients in a blender. Let rest

overnight. To make the syrup combine orange

juice, sugar and vanilla bean and simmer until

thickness of syrup about 15 minutes. Using

large nonsticks on medium- high heat with nonstick  
spray and a 2 oz. ladle, cook them off.

Spread 1/2 w/ nutella and fold in quarters. Reheat in the  
oven with a little butter on top.

garnish with blood oranges and a the vanilla bean +  
blood orange syrup.