

CRÊPES



Yields:
12 - 8" crepes

INGREDIENTS

All Purpose Flour	250 g
Milk 2%	500 ml
Eggs	3
Butter, melted	50 g
Sugar	15 ml
Salt	Pinch

DIRECTIONS

1. All ingredients need to be at room temperature.
2. Melt the butter.
3. Combine flour, sugar and salt, make a well and add the eggs.
4. Using a whisk, gradually mix the eggs, add milk progressively to obtain a smooth batter.
5. Add the melted butter.
6. Let rest for 30 to 45 minutes.
7. Cook on crêpe maker or crêpe pan as thin as possible.
8. Garnish and serve.



CHEF'S TIP

For Buckwheat crêpes, use 125 g of buckwheat flour and 125 g all purpose Flour.