

CREPES

by *Jacqueline Sobraty*



- 10 tablespoons (patisserie) flour
- 6 level tablespoons powder milk
- A pinch of salt
- 2 large eggs
- Approx. 300ml water

○ Butter or margarine to fry (chilled).

In a large bowl, combine all the dry ingredients and mix.

Add eggs and slowly add water mixing thoroughly till a smooth thin batter is achieved.

Leave batter for around 45 minutes.

Put a large chunk of butter on end of a knife and pass briefly over hot pan to prevent sticking.

Do this between frying of each crepe.

Put a ladle of batter in crepe pan (large frying pan) and swirl pan until base is fully covered with a thin layer of batter.

Leave to cook for a few minutes and with a spatula carefully turn crepe to cook on other side.

You can dress the crepes with syrup, honey, coconut or chocolate spread as desired.

For savoury crepes stuff with desired filling such as béchamel sauce with prawns or chicken or mushrooms.

Enjoy

