

CREPES

Yield: 6

INGREDIENTS

300g	Milk
3	Eggs
30g	Butter, melted
3 tbsp	White Sugar
115g	All Purpose Flour
½ tsp	Salt
+	Butter (for cooking)
+	Toppings of choice



METHOD

Melt the butter. Place the milk and eggs in a bowl and whisk to combine.

Add the melted butter and mix.

In a separate bowl, add the flour, sugar and salt and mix together. Add the dry ingredients to the wet ingredients and whisk to a smooth batter.

Use an immersion blender (or blender) to blitz the batter to ensure a smooth texture.

Put the batter into a clean bowl and into the fridge for at least 30 minutes.

Preheat a 10 inch non-stick pan over medium heat. Ideally use a crepe pan. Brush a thin layer of butter on the heated pan using a paper towel

Pour ¼ cup of the batter onto the hot pan. Immediately lift the pan off the heat and swirl so the batter covers the whole pan. Swirl and spread the batter along the edge of the pan first and then fill the middle with the remaining crepe batter. Make sure the batter is as evenly spread as possible.

Place the pan back on the heat and cook the crepe until the top surface is just set and the edges begin to crisp up (about 30 seconds).

Flip the crepe either by flipping the pan or by gently grabbing the far edge of the crepe with your fingertips and turn over.

Cook the second side for 10-15 seconds and then remove.

Serve immediately and top with your favourite toppings: cream, ice-cream, fresh fruit, berries, nutella or sugar and lemon.