

# Crêpes Recipe

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Prep. time : 10 minutes

Cook time : 5 minutes

Ready in 15 minutes

Level : Basic

## Ingredients:

- All purpose flour 100g (3.5oz)
- Salt 2g (1/2Tsp)
- Eggs 100g (3.5oz or 2 medium eggs)
- Egg yolk 20g (1 medium egg yolk)
- Milk 175g (6oz)
- Water 75g (2.6oz)
- Butter or vegetable oil for the pan

## Directions

1. Sift flour and salt into a bowl. In another bowl whisk whole eggs and additional egg yolk with milk and water.
2. Gradually add liquid ingredients to dry ingredients, constantly stirring with a whisk to avoid any lumps.
3. Heat a crêpe pan and brush it lightly with melted butter. Pour in one ladle of the batter and swirl so the pan is evenly coated with a thin layer of batter.
4. Cook the crêpe until golden and then flip it over and cook for another 30 seconds.
5. Fill it immediately and serve while still warm. When your crêpes cool down you can wrap them in plastic wrap and store in the refrigerator.