

Crepes Recipe

Makes 4 Crepes

Ingredients

- 300ml whole milk
- 60ml water
- 2 organic eggs
- 50g sugar
- 240g flour
- 3g salt
- 30g butter

Method

1. Sift the flour into a bowl and make a well in the middle.
2. Mix the whole milk and the water together.
3. Break the eggs into the well and start whisking slowly.
4. Add the milk and water in a steady stream, whisking constantly and gradually incorporating the plain flour as you do so.
5. Whisk until all the flour has been well mixed. Set the batter aside to rest.
6. Then, add the melted unsalted butter into the batter.
7. Keep the mix refrigerated for 2 hours before using it.
8. After two hours, it's time to heat the crepes maker over a medium heat. Pour the right amount of batter into the crepes maker using a ladle and swirl it around so the bottom of the machine is evenly coated.
9. Cook the crepe for 45 seconds on one side until golden and then using a palette knife flip the crepe over and cook the other side again for 45 seconds.
10. Now it's time to put your favourite condiment on the top and serve this immediately. But remember, there is nothing better than Badiani Hazelnut or Pistachio sauce.