

Crêpes

CUISIMAGES

Ref :
5492

Type :
Cake

Preparation :
15 min
Rest: 1 H

Cooking :
30 min

Cost :
  

Difficulty :


Origin :




For 20 "crêpes"

- 250 g of flour
- 500 ml of milk
- 3 eggs
- 2 tablespoons of sugar
- 2 tablespoons of melted butter
- ½ teaspoon of salt



Pour flour in a bowl.



Pour half of milk and mix using a wooden spatula.



Beat the eggs in a bowl and add them into the mixture.



Pour melted butter and mix.



Add sugar and salt.

Add the remaining milk while continuing to mix.

Cover and let rest 1 hour at least. (room temperature)

Cook "crêpes" over a middle heat, using a frying pan.

Melt butter (very little), and pour the « crêpes » mixture using a little ladle. The "crêpes" must be thin.

Cook until the edges fall apart (1 or 2 min)

Turn the « crêpe » and cook till the other face is gilded.

Serve hot with sugar, marmalade, chocolate...



Suggestion
Variante
Wine

To keep "crêpes" hot, cover with aluminium paper.