

FRENCH CREPES

PREPARATION : 30 min

SERVES : 6

INGREDIENTS

- 200 ml cold water
- 200 ml cold milk
- 4 eggs
- 250 g flour
- 150 g butter (melted)
- salt, orange extract



PREPARATION

1. **Place all the ingredients** except the butter in a large mixing bowl and blend.
2. **Once the batter is well blended add the butter** in a steady stream while continuing to whisk.
3. **Allow the batter to rest** for 1 hour and up to 1 day before using – unless you really don't have the time because people are passing out from hunger...
4. **Heat a crepe pan over medium high heat** and brush with butter.
5. **Pour in a ladle of batter** and tilt the pan to spread the batter around. Then fill in any uncovered areas with dollops of batter. Cook the first side until the edges are dry and curling a little and then flip over. Cook briefly on the second side.
6. **Place on a plate and continue** to use the rest of the batter to make more crepes, layering them on the plate.
7. **Serve the platter of crepes** with sugar, jam, caramel sauce or chocolate ganache. Enjoy! +++