

# HOW TO MAKE

## Les crêpes

### Shopping list

- 9 oz flour
- 3 cups of milk
- 3 eggs
- salt
- 2 table spoons unsalted butter
- 2 table spoons sugar

### Step

1

Mix in a bowl the dry ingredients: flour, salt, sugar.

2

In another bowl mix the egg yolks, the melted butter and the milk. Whisk well

3

Pour slowly the liquid mix on the dry mix, whisking all the time.

4

Preheat your crêpes pan, butter it lightly, pour one small ladle of batter in the hot pan, swirling it to distribute evenly in the pan, cook until the sides color lightly and curl, turn with a spatula and cook the other side. Repeat... You can flip the crêpe once both sides are cooked.

### What you need (serves 6)

- 9 oz flour
- a pinch of salt
- 2 table spoons of sugar
- 3 cups milk
- 3 eggs
- 2 table spoons of melted butter

### Marguerite's tip

«If the crêpes batter is lumpy use a blender or an electric whisk. The batter is better after a 12 hours rest.»