



# Crepes

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## INGREDIENTS

- 30g Unsalted Butter (melted)
- 150g Plain Flour
- 325ml Milk
- 1 Egg
- Canola Oil (for frying)



Serves: 2



Prep Time: 10 min



Cooking Time: 10 min

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## METHOD

1. Mix milk, eggs and melted butter together.
2. Place flour into a mixing bowl and slowly whisk wet ingredients into the flour. Give a vigorous whisk at the end to remove lumps.
3. Rest the batter in the fridge for 30 minutes.
4. Heat up a non-stick pan on high heat.
5. Pour a little of batter in the hot pan, spinning the pan around in order to have a thin layer of batter covering the entire pan.
6. Cook on medium heat for 2 minutes or until the sides get dry and start lifting from the pan. Then flip the crepe to cook on the other side for roughly 1 minute.
7. Place the crepes on a plate and loosely cover with foil. Serve hot with your favourite fillings and enjoy.



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