

French crêpes

Ingredients

- 140g plain flour
- 200ml whole milk
- 2 eggs
- 25g unsalted butter, melted, plus a little extra for greasing



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Method

1. Sieve the flour with a pinch of salt into a medium-size bowl and make a well in the middle. Mix the milk and 100ml of water together.
2. Break the eggs into the well and start whisking slowly. Add the milk and water in a steady stream, whisking constantly and gradually incorporating the flour as you do so. Whisk until the batter is smooth and all the flour has been incorporated. Set the batter aside to rest for 30 mins, then whisk the melted butter into the batter.
3. Heat the pan on a medium heat. Lightly grease pan with melted butter. Using a ladle, pour approx. 2 tbsp of batter into the pan and swirl it so the bottom of the pan is evenly coated. You want to use just enough batter to make a delicate, lacy crepe. Cook for about 45 secs on one side until golden and then, using a fish slice, flip over and cook the other side for about 30 secs until it freckles.
4. Serve with either sweet or savoury toppings.

