



## Classic Crêpes

### Equipment

- Non-stick Frying Pan
- Mixing Bowl
- Whisk
- Measuring Jug
- Sieve
- Tbsp

### Ingredients

#### Serves 2

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140g Plain Flour  
200ml Whole Milk  
2 Eggs  
100ml Water  
30ml Oil (WCA to provide)  
Pinch of Salt (WCA to provide)

### Method

#### STEP 1

Sift 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. Break the eggs into the well and begin whisking slowly. Add the milk and water gradually, whisking constantly and adding the flour as you do so.

#### STEP 2

Whisk until the batter is smooth and all the flour has been incorporated.

#### STEP 3

Heat the pan over a medium heat. Very lightly grease the pan with a little oil. Using a ladle, pour roughly 2 tbsp of batter into the pan and swirl it around so the bottom of the pan is evenly coated. You want to use just enough batter to make a delicate, lacy pancake. Cook the pancake for about 45 seconds on one side until golden and then using a palette knife or fish slice, flip the pancake over and cook the other side for about 30 seconds until it has a freckled appearance.

#### STEP 4

Slide the pancake out of the pan and either serve immediately, or stack on a plate with baking parchment in between each one. Continue until all the batter is used up.