

Crêpes

MAKES 4



Ingredients (per pair):	Equipment:	
<ul style="list-style-type: none">• 50 g plain flour• 1 large egg• 1 dessert spoon caster sugar• Pinch of salt• 150 ml milk• 1 dessert spoon melted butter/ oil	<ul style="list-style-type: none">• Large mixing bowl• Small bowl• Weighing scales• Balloon whisk• 2 dessert spoons	<ul style="list-style-type: none">• Measuring jug• Ladle• Spatula/ fish slice• Frying pan• Palette knife

Method:

1. Weigh the flour in a mixing bowl.
2. Carefully crack the egg into the small bowl. Whisk.
3. Create a well in the flour and add the egg, slowly whisking it into the flour.
4. Add sugar and salt and whisk until combined.
5. Measure the milk in the measuring jug. Gradually pour into the flour, whisking to combine.
6. Add oil/melted butter to the mixture. Whisk and ensure there are no lumps.
7. Let the batter stand at room temperature until bubbly on top. (15 to 20 minutes)
8. Spray oil onto a small pan. Place on a medium heat.
9. Use a ladle to put about 50ml of batter evenly onto the pan, swirling it to evenly coat.
10. Cook for about 2 minutes, then flip and cook for 1/2 minutes more. Carefully tip the cooked pancake onto a plate.
11. Repeat steps 8 and 9 with remaining batter.
- 12. Turn off the hob and leave your pan to cool.**