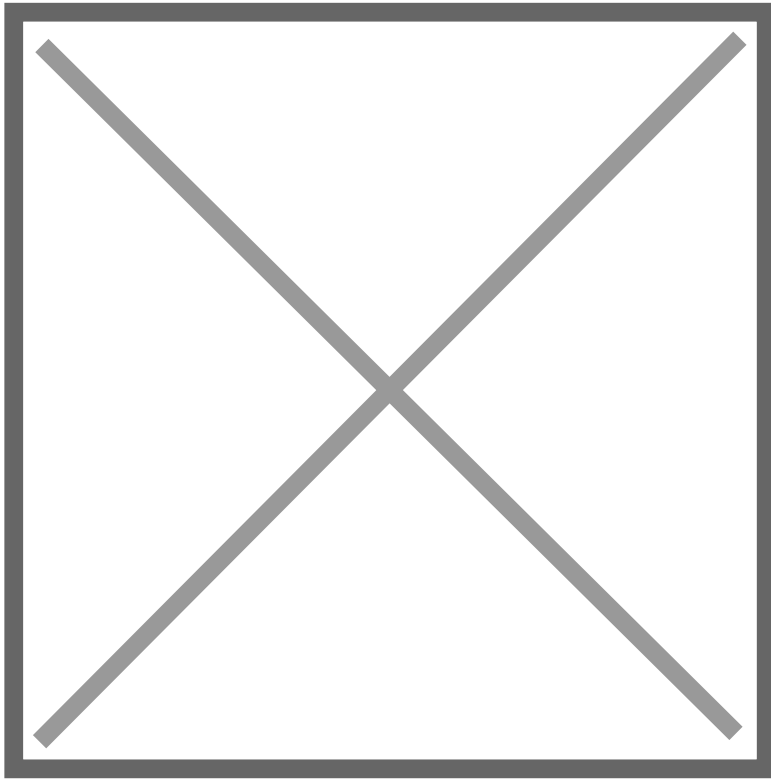


Crêpes

From: pepperplate.com



Prep	0:10
Cook	0:30
Yields	3 servings

Ingredients

- 270 g flour
- 3 eggs
- 270 g milk
- 3 pinches salt, 2-3 pinches = half a teaspoon
- 300 ml water, use pale lager beer for extra taste

Instructions

1. Pour all ingredients into a bowl. Mix everything well with a mixer. (Optionally) let it rest for up to 2 hours.
2. Heat the (crepes) pan (better two, it's faster) to medium high heat (220 C, step 8).
3. Slightly wet a piece of paper with sunflower oil and wipe the pan.

4. Once the pan is hot, pour two crepe ladles worth of batter in the center of the pan and quickly tilt the pan in a circular motion to cover the whole pan with batter.
 5. When the edges of the crepe start lifting up or change color (roughly after 90 seconds), flip the crepe with a long spatula.
 6. Cook the second side for another 20 seconds to one minute.
 7. Stack the crepes on a plate, or eat them as soon as they are ready.
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