

Pâte à crêpes

INGRÉDIENTS

12 CREPES



• Farine 250 g

Flour 250 g



• Oeuf 3

Egg 3



• Lait 1/2 litre

Milk half liter



• Sel 1 pincée

Pinch of salt



• Sucre 2 c à s

Sugar 2 Tbsp



• filet d'huile de tournesol

a drizzle of sunflower oil

DIRECTIONS

- Sift together flour, sugar and salt; set aside. In a large bowl, beat eggs and milk together with an electric mixer. Beat in flour mixture until smooth; stir in melted butter or sunflower oil.
- Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 2 tablespoons for each crepe. Tip and rotate pan to spread batter as thinly as possible. Brown on both sides and serve hot.