

CREPES

83 G	FLOUR
1.7 G	SALT
2	EGGS
167 ML	MILK
17 G	CLARIFIED BUTTER

PROCEDURE:

1. SIFT THE FLOURS AND SALT INTO A BOWL.
2. ADD THE EGGS TO THE FLOUR AND MIX WITH A WIRE WHIP.
3. GRADUALLY MIX IN THE MILK AND THE BUTTER. THE BATTER SHOULD BE ABOUT THE CONSISTENCY OF HEAVY CREAM. STRAIN TO REMOVE ANY LUMPS.
4. LET THE BATTER REST 2 HOURS BEFORE FRYING.

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