

Lift-off in lockdown

FRANCE



CREPE

INGREDIENTS:

- 1 cup plain flour
- ½ cup milk
- ½ cup water
- 1 egg
- 1 tsp vanilla essence
- Sprinkle of salt
- 2 tsp butter

TOPPING SUGGESTIONS:

- Nutella
- Bananas
- Strawberries
- Ice cream
- Maple or Golden syrup
- Chocolate sauce
- Icing sugar

INSTRUCTIONS:

1. Mix flour with water & milk.
2. Add the egg into the batter, followed with the vanilla essence & salt.
3. Whisk the batter then add the butter. Mix until just combined.
4. Rest the batter in room temperature for about an hour or so.
5. Grease some butter on a pan & turn on the heat.
6. Slowly pour a thin layer of the batter in the pan.
7. When the outer side of the crepe started to curl, flip the crepe & cook for less than a minute.
8. Stack them up on a plate & get ready to load them with your favourite toppings
9. ENJOY!

