







INGREDIENTS

- 30g Unsalted Butter (melted)
- 150g Plain Flour
- 325ml Milk
- 1 Egg
- Canola Oil (for frying)

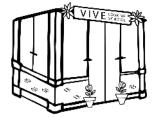


Prep Time: 10 min

Cooking Time: 10 min

METHOD

- 1. Mix milk, eggs and melted butter together.
- 2. Place flour into a mixing bowl and slowly whisk wet ingredients into the flour. Give a vigorous whisk at the end to remove lumps.
- 3. Rest the batter in the fridge for 30 minutes.
- 4. Heat up a non-stick pan on high heat.
- 5. Pour a little of batter in the hot pan, spinning the pan around in order to have a thin layer of batter covering the entire pan.
- 6. Cook on medium heat for 2 minutes or until the sides get dry and start lifting from the pan. Then flip the crepe to cook on the other side for roughly 1 minute.
- 7. Place the crepes on a plate and loosely cover with foil. Serve hot with your favourite fillings and enjoy.







(7