

CREPE BATTER CANDLEMAS



Ingredients (For approximately 15 crepes)

- 300 g wheat flour
- 3 eggs
- 2 tbsp caster sugar
- 2 tbsp colza oil
- Approximately 4 dl milk (adjust to the correct batter consistency)
- Optional: small liquor glass of rum or 1/2 glass of beer (subtract amount from milk)

Preparation:

Place the flour in a mixing bowl and form a well in the centre. Crack the whole eggs into the well, and add the sugar and oil.

Delicately mix with a whisk, gradually adding milk, and allow the mixture to chill for one hour in the refrigerator.

Heat a few drops of oil in a non-stick pan, then add a small ladleful of batter and cook the crepes over low heat on each side.

For a touch of originality and to keep it interesting, feel free to use different kinds of flour (buckwheat, common wheat, spelt) and to add various flavours to the basic recipe. Orange blossom water, vanilla or lemon zests add a little something special to the recipe.

