

CREPE BATTER



Ingredients (For 4 people)

- 450 ml milk
- 250 g wheat flour
- 50 g caster sugar
- 1 pinch of salt
- 1 sachet vanilla sugar
- 4 eggs
- 2 tbsp oil
- 2 tbsp rum
- Oil for frying

Preparation:

Put the milk into a saucepan and heat until tepid.

In a mixing bowl, combine the flour, sugar, salt and vanilla sugar, and form a well in the centre. Add the eggs, oil and a small amount of milk to it. Mix well and gradually add the milk to obtain a very smooth batter. Add the rum and mix again.

To cook the crepes:

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. Continue until there is no batter left.

Chef's tip

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.

