

# Natrel<sup>®</sup>

## Thin Crepes

Officially crowned Queen of Brunches, crepes can be eaten in various delicious ways. Fried, topped with honey or served with chocolate coulis, you're in for a gourmet touch!



SERVES

6



PREPARATION TIME

10MIN.



COOKING TIME

15MIN.



COOLING TIME

15MIN.

## Ingredients

1 cup of flour

1 pinch of salt

1 tbsp of sugar

2 eggs

1 ½ cup of Natrel fine filtered 1% milk

1 tsp of vanilla extract

1 tbsp of Natrel butter, melted

## Preparation

1. In a bowl, mix flour, sugar and salt.
2. In another bowl, mix eggs and milk, then slowly incorporate the dry ingredients by whisking.
3. Add vanilla and melted butter and mix everything.
4. Bake one ladleful at a time in a hot pan with a little bit of oil. Serve with maple syrup.

There are certain rules to follow in order to master the basic crepe.

Dry ingredients on one side, the rest together.

To avoid lumps, use lukewarm milk.

Let the mixture rest for 15 minutes so that it spreads easier.

Heat your pan well so that you don't mess up your first crepe!

For thicker crepes, add half a cup of flour.