

Pâte à crêpes

Crêpes have a magical power. Yellow stuff emerges from space filled with the warm smell of fresh crêpes being flipped in the pan, ready to be eaten. Be prepared for extraordinary moments!

Ingredients.

Per person: 100g flour (white or wholewheat), 1 egg and 200mL lukewarm regular milk.

Place the flour in a bowl, and make a little wheel in the middle, place all the eggs in the middle. Start whisking the eggs in the flour, then start pouring the milk slowly.

The *pâte à crêpes* should be of a little thickness consistence.

Place *une noix de beurre* in a medium hot pan. Pour a ladle of dough, and with wrist work, spread the dough evenly in pan. It should take a minute or two to cook, flip it. 30 seconds on the other side. Both side should be lightly golden.

Trick: place the already cooked crêpes on a plate covered by a clean tea towel to keep them warm.

Serve with jam, peanut butter (and bananas), lemon juice and sugar, homemade nutella, melted chocolate, or anything that you will fancy!