

CREPES

Equipment needed –

Large bowl, 1 medium bowl, measuring cups, measuring jug, whisk, sieve, small frying pans or crepe pan, pastry brush, plastic wrap

Ingredients from the Garden –

- 6 eggs, lightly whisked

Ingredients from the Pantry –

- 120 grams of melted butter to grease
- 2 1/4 cups of plain flour
- 3 cups of milk
- 3 pinches of salt

What to do –

1. Measure out 2 1/4 cups of flour and sift into a large bowl with 3 pinches of salt. Make a well in the centre.
2. Crack 6 eggs into the medium bowl.
3. Measure out 3 cups of milk and add to the bowl with the eggs. Lightly whisk using a large balloon whisk.
4. Add the egg mixture to the flour and whisk until a thin batter forms. Cover with plastic wrap and set aside for 10 minutes to rest.
5. Brush the pan with a little melted butter to lightly grease and heat over a medium heat.
6. Add 2 tablespoons of the crepe batter into the pan and tilt the pan in a circular motion, swirling the batter to evenly cover the base.
7. Cook for 1 minute or until the edges begin to curl. Turn and cook the other side for a further minute or until golden. Transfer the crepe to a plate and continue cooking in this way using the remaining butter and batter, reheating the pan between batches. Make enough crepes so that you have 1 for every person including students and adults.

Serves –

- 28 students.