



The 5 Ingredient Collection

CLASSIC FRENCH CREPES

#myshangrila

Recipe by Candice Saugère, Director Global Sales, Paris

INGREDIENTS

Serves 4

Eggs	4
Flour	250 g
Milk	500 ml
Sugar and a pinch of salt	2 tbsp
Butter melted	50 g

RECIPE

- 1 Put the flour in a bowl with sugar and Salt.
- 2 Make a well in the middle and pour the eggs into it.
- 3 Start mixing and add the cold milk little by little. When all the milk is mixed, the dough should be fairly fluid. Now, add the melted butter and mix well.
- 4 Cook the Crepes in a hot pan (lightly oiled). Pour a small ladle of dough into the pan, rotate it to distribute it over the entire surface.
- 5 Cook for about a minute on each side and the Crepe is ready!

TIPS

- Add some jam, sugar, fruits, peanut butter, ice-cream or chocolate. Whatever you like. Enjoy it the French way...with a glass of cider!