

MAKE YOUR OWN...

Crêpes



What is a crêpe?

A crêpe is a thin pancake that can be eaten on its own, or with a sweet (**sucré**) or savoury (**salé**) filling. In France, they're served on 2 February at Candlemas (**La Chandeleur**), which is also called Pancake Day (**Le Jour des Crêpes**). They are sold in crêperies -takeaway restaurants or stalls - in France, Belgium, Switzerland and Canada.



Important note:

This recipe uses a hot frying pan so make sure you ask an adult to help you.

Method :

1 Mix (**mélange**) the flour and salt in a bowl (**un bol**).



2 Make (**fais**) a hole in the middle of this and break the two eggs into it.



3 Add a quarter (**un quart**) of the milk and whisk (**fouette**) this together to make a thick batter (**une pâte**).



4 Gradually pour (**verse**) in the rest of the milk until the batter becomes thin.



5 Get an adult to melt (**fondre**) the butter in a pan (**une poêle**) and add this to your mixture.



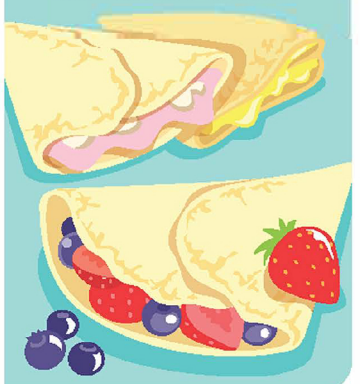
6 Get an adult to add some batter to the frying pan, tilt it to cover the surface, and cook (**faire cuire**) until it's golden brown.






7 Flip (**retourne**) the crêpe to cook the other side.



8 For savoury crêpes, try ham, cheese or mushrooms and for sweet crêpes, try lemon juice and sugar or fruit.



Ingredients:

- 140g plain flour (**de la farine**) 
- 2 eggs (**des œufs**) 
- 200ml whole milk (**du lait**) 
- a pinch of salt (**du sel**) for seasoning 
- 25g butter (**du beurre**) 

- Toppings of choice - these could include:

- cheese (**du fromage**) 
- mushrooms (**des champignons**) 
- ham (**du jambon**) 
- lemon juice (**du jus de citron**) 
- fruit (**des fruits**) 