



CREPE



QimiQ BENEFITS

- Bake stable and deep freeze stable
- Reduces drying out on regeneration
- Quick and easy preparation
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 375 G

170 g QimiQ Cream Base

50 g Whole egg(s)

15 g Butter, melted

50 g St. Pellegrino Sparkling Mineral Water

43 g Wheat flour

43 g Bread flour

METHOD

1. In a bowl, whisk eggs, QimiQ Sauce Base, melted butter and sparkling water.
2. Slowly whisk the dry into the wet ingredients. Once the batter is smooth, stir in the sparkling water and let the batter sit for 15 minutes.
3. To make the crepes, use a medium-size nonstick pan, brushed with butter. Ladle just enough batter to cover the bottom of the pan.
4. Rotate the pan until the batter is even, and starting to set. Let the crepes cook on one side until tiny bubbles appear on the surface of the pancake.
5. Using a spoon or small spatula, lift the edges and flip, cooking the second side for fifteen seconds. Slide the crepe onto a plate to cool.