



# CREPE



## QimiQ BENEFITS

- Bake stable and freezer stable
- Reduces drying out on regeneration
- Quick and simple preparation
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 375 G

**170 g** QimiQ Sauce 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.