

## Richmond Hill Culinary Arts Centre

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### Desserts

#### Basic Crepe

##### Ingredients

240 gm.	All purpose flour, sifted
170 gm.	Melted Butter or Vegetable Oil
8 pcs.	Eggs, whole
720 ml.	Milk
80 ml.	Brandy (optional)
2 oz.	Sugar
1 tsp.	Salt

##### Method

1. Mix the flour with the vegetable oil till it is totally blended
2. Add the eggs, one at a time, whisking constantly, do not stop as the lumps will form
3. Whisk in the milk and brandy (optional)
4. Season with sugar and a pinch of salt
5. Let it rest for about ½ hour before cooking it

##### Variations

The basic crepe batter could be modified to accept other ingredients or made to accept a savory filling such as mushroom and cheese or ham and cheese, etc. by reducing or eliminating the sugar and substituting it with a little chopped herb.

##### Note

This recipe should be adjusted for it's consistency by increasing the milk content. For a thinner crepe, use more milk and for a thicker one, reduce the milk content.