

FRENCH CREPES WITH LEMON AND SUGAR

Serves Four

200g plain flour
30g castor sugar
3 medium eggs
50g butter, melted
250ml milk
1 pinch salt
½ teaspoon butter for frying

Sugar to sprinkle
Fresh lemon juice to garnish

For the crepes, sift the flour, salt and sugar into a mixing bowl. Make a well in the centre of the mixture and add the eggs. Using a whisk, gradually bring the dry mixture into the eggs, followed by the milk and then the melted butter. Whisk gently until the mixture is smooth, being careful not to over mix.

Place a large non-stick frying pan over a medium heat and add ½ teaspoon butter. Add a spoonful of the crepe mix to make a thin layer over the bottom of the pan. When you see the edges of the crepe turn brown, flip them over and cook until golden. Sprinkle over the sugar and lemon juice, fold and serve.

Recipe created by David Bitton