

Crepes (the basic recipe)



More or less we all know how to make pancakes, but a precise ratio of ingredients will be useful for the beginners. We all know how it goes when making batter for pancakes, we add too much flour and the batter gets too thick, then we add milk and it gets too thin and it lasts forever till we get the right thickness, and then we have two litres of unnecessary batter we have to fry.

INGREDIENTS :

400 g of flour

400 ml of milk

400 ml of mineral water

2 eggs

4 spoons of oil

A pinch of salt

ADDITIONAL INGREDIENTS :

Oil for coating a pan (if needed)

PROCEDURE :

1 . Put all the ingredients into a bowl, mix them shortly with a whisker and then mix with a hand blender, so that all the lumps disappear ...

2 . if needed coat the pan with a brush ...

3 . fry the pancakes in the pre-heated pan from both sides till they get lightly gold ...

4 . while frying you can cover the fried pancakes with a clean kitchen cloth, so that the edges do not dry ...

NOTES AND ADVICE :

1 . If holes appear on the pancakes during frying, it means that the pan is too hot and that you should lower the heat.

2 . It is necessary to coat the pan with a little oil, the amount depends on your pan.

3 . This recipe is neutral and can be used for salty pancakes, for instance crumbed, filled with mushrooms, minced meat, vegetables etc. ... or for sweet ones – for instance with Nutella, sour cherries, vanilla sauce, ice-cream etc. ...

4 . If you are using a hand mixer, you can skip the procedure with a whisker.

5 . Do not think that there is a mistake in the recipe – there is 800 ml of fluid and 400 g of flour, everything is correct, so do not add any more flour .



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