



### HUGO'S CREPE RECIPE

#### Ingredients

250 g flour  
4 eggs  
½ litre milk  
2 tbsp sugar  
50g melted butter  
Pinch salt

#### Method

Put flour, sugar & salt in a large bowl and make a well in the centre.

Add eggs and whisk. As the mixture becomes too difficult to whisk, add the milk gradually until a thin batter is formed. You want to make sure there are no lumps at all.

Add the melted butter and whisk again.

Heat a frying pan and grease with cooking oil on a paper towel.

Pour enough batter in to cover the base of the frying pan in a thin layer (swirl frying pan around to make sure it covers completely).

Cook until the crepe appears to dry out on top and the edges come away from the frying pan.

Flip over and cook the other side.

Serve immediately. Bon appetit!