

Crêpes with red fruits

Raciones para 4

3
Egg yolks
180 ml
Milk
180 ml
Water
125 g
Flour
40 g
Sugar
30 g
Melted butter
1 pinch
Salt

Butter to grease

- 1 Place all the ingredients in a large bowl to mix.
- 2 Whisk for one or two minutes, until well-combined. The batter will be smooth and without lumps.
- 3 Cover and set aside half an hour.
- 4 Grease a skillet with a bit of butter and pour part of the batter to cover all the pan surface evenly. Remember crêpes are very thin.
- 5 Flip the crêpe with a spatula when it is golden brown and cook the other side.
- 6 Remove from skillet and repeat.
- 7 Serve with berries and sprinkle icing sugar.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/crepes-con-frutos-rojos/>

