

Crepes

Description:

Serving Size: 30 EA

Categories: Pastry

Cost Per each	
\$	0.14

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/18/2012	CR
Revised		



Amount	Measure	Ingredient	Preparation Method	Product No.
0.400	kg	Flour		20-100000470
0.170	kg	Sugar		20-100001065
0.003	kg	Salt		20-100001305
1.000	dz	Eggs (6 whole + 6 yolks)		20-100000648
0.800	lt	Milk		20-100000577
0.140	kg	Butter		20-100001601
0.200	lt	Clarified butter		50-100000040

Method of Preparation:

- Sift flour, sugar and salt together.
- Slowly beat in milk, eggs and melted butter. Whisk vigorously

Cook The Crepes:

- Heat a crepe pan, add a small amount of clarified butter.
- Tip pan to one side, pour in a little batter and tip to opposite direction so batter spreads over bottom of pan in a
- Cook on low to moderate direct heat until golden brown and crepe peels easily off the bottom of the pan. Flip and finish cooking.
- Remove and stack