

French crepes

Ingredients:

- 250g flour
- 4 eggs
- 1/2litre milk
- (salt pinh)a pinch of salt
- 50g butter
- vanilla sugar

Method:

1. Put the flour in the bowl with the eggs.
2. Gradually add the milk
3. Add some sugar and some salt
4. Melt the butter
5. Put the mixture in the pan
6. Wait about 30 sec to 1min and glip your crepe
7. Put some sugar chocolate, cinnamon, lemon, cheese, vegetables...and whatever you want

Finally enjoy your meal!!