



Entrée/Dessert

Crepes

Yield: 30 6" crepes
 Prep time: 70 min
 Cooking time: 30 min

Ingredients	Metric	Imperial	Method
Whole eggs	6	6	Whisk together eggs, water and milk.
Egg yolks	6	6	
Water	350 ml	12 oz	
Milk	540 ml	18 oz	
Salt	5 ml	1 tsp	Add salt and flour, whisk together.
Flour	420 g	14 oz	
Unsalted butter, melted	150 g	5 oz	Stir in the melted butter. Cover and set aside to rest for at least 1 hour Before cooking as demonstrated in video.
Clarified butter	as needed		

Source: Culinary Institute of Canada

EggsPEI.ca