



CREPES

BLENDER
PAN AND STOVE

EQUIPMENT:

1 1/4 CUP MILK
3/4 CUP FLOUR
2 EGGS

1 TBL. OIL
1/4 TSP. SALT
4 OZ. HHF PESTO

INGREDIENTS:

METHOD: FIRST

BLEND ALL INGREDIENTS EXCEPT THE PESTO ON LOW UNTIL A THIN BATTER IS ACHIEVED. MAKE SURE THAT THERE ARE NO CLUMPS. DO NOT BLEND ON HIGH, THIS WILL CAUSE THE BATTER TO BE FROTHY WITH BUBBLES.

SECOND

HEAT A NONSTICK PAN ON MEDIUM HEAT. POUR TWO OUNCES INTO THE PAN AND IMMEDIATELY PICK UP THE PAN AND TWIRL SLOWLY UNTIL THE BATTER HAS COMPLETELY COVERED THE BOTTOM OF THE PAN.

THIRD

WHEN THE BATTER HAS THICKENED IN THE PAN, GENTLY FLIP THE CREPE USING YOUR HAND OR A SMALL SPATULA.

FOURTH

AFTER THE FLIP, SPREAD A SPOON FULL OF PESTO OVER THE ENTIRE CREPE. ONCE THE PESTO HAS STARTED TO MELT, FOLD THE CREPE IN HALF AND THEN IN HALF AGAIN. REPEAT THIS PROCESS OVER UNTIL THE BATTER IS GONE.