

CHOCOLATE FILLED CREPES

BASIC RECIPE FOR CREPES

INGREDIENTS		PREPARATION
ALL-PURPOSE FLOUR	g 1000	Use a whisk to mix the sifted flour and the milk, then add all the remaining ingredients and mix
EGGS	g 500	until you get a smooth batter with no lumps.
UNSALTED BUTTER 82% FAT - MELTED	g 200	Let the batter rest for 30 minutes.
MILK 3.5% FAT	g 1.250	
WATER	g 1.250	
SALT	To Taste	

FILLING AND DECORATION

INGREDIENTS

PASTA BITTER	To Taste
BIANCANEVE PLUS	To Taste

FINAL COMPOSITION

Pour the batter into a thin layer onto a crepe griddle.

Wait for about 1 minute, then flip the crepe over and end the cooking.

When the crepe is still warm, spread it with PASTA BITTER and fold to close it. Dust and decorate with BIANCANEVE PLUS.



