



## CHOCOLATE FILLED CREPES

### BASIC RECIPE FOR CREPES

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#### INGREDIENTS

ALL-PURPOSE FLOUR	g 1000
EGGS	g 500
UNSALTED BUTTER 82% FAT - MELTED	g 200
MILK 3.5% FAT	g 1.250
WATER	g 1.250
SALT	To Taste

#### PREPARATION

Use a whisk to mix the sifted flour and the milk, then add all the remaining ingredients and mix until you get a smooth batter with no lumps.

Let the batter rest for 30 minutes.

### FILLING AND DECORATION

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#### 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.

