

How to make cold crepes
by Ms. Sasiwipa Meepo Class 4/2 no.29
present to Ms. Netdaw Nilphet

INGREDIENTS

250g cake flour	2 teaspoons of oil
4 chicken eggs	250g water
Unsalted milk 350 - 400 milliliters	Foi Thong 1 cup
Sugar powder 80g	finished whipping cream
Vanilla or orange flavor 4 teaspoons	1/2 cup granulated Sugar

HOW DO

Beat eggs in a bowl, mix, beat well. then add fresh milk to the Egg Bowl, followed by sugar, water, vanilla flavor and oil, mix well. Sift the cake flour 1 time into a bowl, mix the egg mixture, make the crepe dough homogeneous. Mix the ready-made cake flour and filter it with a filter or a white cloth at a time to make the crepe dough more smooth. Remove the plastic mold, bowl the cake flour and soak it in the refrigerator to make the dough set for 30 - 40 minutes. While waiting for the crepe batter to set Let's make the ingredients of the crepe filling. By whipping the whipping cream with the powdered sugar until fluffy and slightly sweet, then put it in a bowl and set aside or put it in the refrigerator for a while. When the crepe batter has already set Take it out using a spatula or ladle to stir the dough again. It's time to make crepes. Set the pan over low heat. (To keep the dough from burning) Drop about 1 or 1/2 ladle of crepe batter onto the pan, then roll the pan in a circular motion so that the full batter fills the pan to form a nice round sheet.. Wait for the crepe below to begin to cook. Flip it over so that it's cooked evenly. When the batter is cooked, place it in a dish to cool down.. When the dough has cooled Spread the whipping cream on the top half of the crepe sheet, followed by Foi Thong, fold the crepe to look beautiful before serving.

