

# Maine Arts Camp

2012

**Recipe Name:** Basic Crêpes

**Chef:** Charles Limoggio C.E.C.

**Preparation Time:**

**Servings:** 10

**Yield:**

Quantity	Unit	Ingredient Name	Prep Notes
4	large	Eggs	
2	cups	water	
1/4	tsp	salt	
1/2	Cup	Cornstarch	
1/2	Cup	Flour	
2	Ounces	Butter	melted

**Procedure:**

- 1 Mix and blend eggs, water and salt.
- 2 Gradually blend in flour and corn starch.
- 3 Blend in butter
- 4 Heat an ungreased sauté pan, ladle in the batter and roll the pan to spread so that entire surface is thinly covered.
- 5 Sauté without coloring, turn to set again no coloring.