



CHOCOLATE FILLED CREPES

BASIC RECIPE FOR CREPES

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

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.

