



# BASE FOR CREPES



Tested on model:  
CDT-107E



Weight before cooking:  
3.590 g  
Weight after cooking:  
3.300 g



Servings:  
12 sheets GN 1/1



Recommended tray:  
nonstick t. GN 1/1  
20 mm



Total time:  
3'

PHASE									
1		0%	235°	3'	---	---	H	YES	O
2									
3									
4									
5									
6									

## INGREDIENTS

Whole milk: 2 l  
Eggs: 16 pcs  
Flour: 600 g  
Salt

## PREPARATION

In a bowl mix eggs and milk, then sift the flour and add salt. Stir vigorously with whips until the flour is completely absorbed and the dough is homogeneous and without lumps.

Let the dough stand in the fridge for at least 30 minutes.

Spread the dough on the tray preheated a few minutes in the oven and cook following the parameters.