Crepe Batter (alternate)

batter · french · breakfast

basis all-purpose flour = 125 g variant of crepe-batter

	Ingredient	Grams	Baker's	Total	Method
1	all-purpose flour[1]	125	100.0%	22.1%	Blend everything until smooth.
	water, cold	118	94.4%	20.9%	
	milk, cold	177	141.6%	31.4%	
	egg	100	80.0%	17.7%	
	butter, melted	43.0	34.4%	7.6%	
	salt	1.5	1.2%	0.27%	
2					Rest in the refrigerator for at least *2 **h***.
3					½ cup of batter makes a 16 inch crepe. Cook with the pan at around *204 °C*.
	Total	**565**	451.6%	100.0%	

Notes

The second sheet of the original workbook: less liquid and egg per flour.

[1] Use unbleached. Bleached flour only for cakes.