TATUA
Specialised Dairy

Crepes with Fresh Fruit & Dairy Whip

Ingredients

1 cup flour
Pinch salt
2 eggs
1 1/4 cup milk
2 Tbsp melted butter
Extra 2 Tbsp melted butter to grease pan
Tatua Dairy Whip

Method

1. Combine flour and salt in a large bowl, make a well in the centre and add eggs. Gradually add milk while whisking the eggs into the flour, whisking until smooth (the batter should have the consistency of runny cream). Leave to stand at room temperature for 20 minutes. Pour the crepe batter into a jug for easy pouring.
2. Place a 16cm crepe pan or non stick fry pan over a medium heat and brush with melted butter - not too much butter, just enough to lightly coat the pan.
3. Lift the pan off the heat, pour in enough batter to coat the bottom of the pan, and swirl the pan until it's evenly coated with batter. Remember, crepes are thin, so you don't need a lot of batter.
4. Return to heat and cook for 1 minute, then flip and cook for another 30 seconds, or until golden.
5. Repeat with the remaining batter, brushing melted butter in the pan before each pour.
6. Serve crepes individually with fresh fruit and Tatua Dairy Whip. The best way to do this is to place fruit and Dairy Whip onto a quarter of the crepe, fold the crepe in half, and then in half again. Or, place fruit and Dairy Whip down the centre of the crepe and roll it up.
7. Top with more fresh fruit and Dairy Whip, and enjoy!

Makes 12 large or 16 medium sized crepes