



OVO CRUNCHY CREPES



PREPARING OVO CRUNCHY CREPES

INGREDIENTS

Batter

4	eggs
300 ml	milk
100 ml	water
180 g	flour
30 g	Ovomaltine powder
¼ tsp	salt
30 g	butter, melted

Put the flour, salt and Ovomaltine powder in a bowl, mix together and then make a well in the middle.

Put the eggs, water, milk and melted butter into a measuring cup. Whisk the ingredients together until they are well mixed.

Then, pour the liquid into the well, stirring continuously, and mix the batter until smooth.

Cover the batter and let it rest for around 20 minutes.

Topping

200 g	Ovomaltine Crunchy Cream
500 g	berries (e.g. strawberries, blueberries, raspberries)
200 g	quark

Heat a small amount of butter in a frying pan on a medium heat.

Pour a ladle of batter into the pan, enough to fully cover the bottom of the pan. When the underside of the crepe has been cooked and comes away easily, flip the crepe and cook the other side. Stack the finished crepes on a plate.

Spread Ovomaltine Crunchy Cream on the crepes and fill them with fresh berries. Serve with quark.