



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Crepe with Orange

Portakallı Krep



2 eggs
7 tbsp flour
1/2 cup milk
1/2 cup orange juice
1 grated orange rind
2 tbsp powdered sugar
1/4 tsp sodium bicarbonate
6 tbsp vegetable oil
6 tbsp orange jam

- # Whisk the eggs with powdered sugar.
- # Add all of the remaining ingredients except jam and oil, and whisk until get a smooth mixture.
- # Put 1 tbsp oil to the pan, when it gets hot, add 1 ladle of crepe dough.
- # Cook over medium heat by shaking the pan until both sides turn to pink. (You will get 6 crepes.)
- # Place on the service plate, put jam on them, roll and serve.

Note: Reversing the crepe with orange is harder than the others. It can stick to the pan because of the orange juice and sugar.