



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

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## Crepe

Krep



2 eggs  
1 cup milk  
3/4 cup flour  
1 tbsp vegetable oil  
1 tsp salt  
1/2 tsp sodium bicarbonate

For Frying:  
6 tsp vegetable oil

- # Blend the eggs, milk, flour, 1 tbsp vegetable oil, salt and sodium bicarbonate well.
- # Put 1 tsp vegetable oil into the skillet and lay it to the entire surface.
- # Put 1 ladle of crepe dough into the hot and greased skillet, lay the dough to everywhere.
- # When the down side of the crepe turns to pink, reverse it, and remove from the stove when the both sides get cooked.
- # Put the stuffs which are not sweet as cheese, boiled potato, ground meat, and roll.
- # There should be 6 crepes, so you should use 1 tsp vegetable oil for cooking each.
- # This recipe is for salty stuffs, the recipe for the jam pancakes is different.

Note: Crepe is the traditional recipe of France. It is called as "Crepes Suzette".