

What is a crêpe?

A crêpe is a thin pancake that can be eaten on its own, or with a sweet (👉 [sucré](#)) or savoury (👉 [salé](#)) filling.

In France, they're served on 2 February at Candlemas (👉 [La Chandeleur](#)), which is also called Pancake Day (👉 [Le Jour des Crêpes](#)). They are sold in crêperies - takeaway restaurants or stalls - in France, Belgium, Switzerland and Canada.



How do you make crêpes?



You will need:

- 140g plain flour (👉 [de la farine](#))
- 2 eggs (👉 [des œufs](#))
- 200ml whole milk (👉 [du lait](#))
- a pinch of salt (👉 [du sel](#)) for seasoning
- 25g butter (👉 [du beurre](#))
- toppings of choice - these could include:
 - cheese (👉 [du fromage](#))
 - mushrooms (👉 [des champignons](#))
 - ham (👉 [du jambon](#))
 - lemon juice (👉 [du jus de citron](#))
 - fruit (👉 [des fruits](#))

Important note

This recipe uses a hot frying pan so make sure you ask an adult to help you.

Method

1. Mix (👉 [mélange](#)) the flour and salt in a bowl (👉 [un bol](#)).
2. Make (👉 [faite](#)) a hole in the middle of this and break the two eggs into it.
3. Add a quarter (👉 [un quart](#)) of the milk and whisk (👉 [fouette](#)) this together to make a thick batter (👉 [une pâte](#)).
4. Gradually pour (👉 [verse](#)) in the rest of the milk until the batter becomes thin.
5. Get an adult to melt (👉 [fondre](#)) the butter in a pan (👉 [une poêle](#)) and add this to your mixture.
6. Get an adult to add some batter to the frying pan, tilt it to cover the surface, and cook (👉 [faire cuire](#)) until it's golden brown.
7. Flip (👉 [retourne](#)) the crêpe to cook the other side.
8. For savoury crêpes, try ham, cheese or mushrooms and for sweet crêpes, try lemon juice and sugar or fruit.



Step 1

1 of 8

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Key French words

French	English
👉 du beurre	some butter
👉 des champignons	some mushrooms
👉 faire	to make
👉 de la farine	some flour
👉 du fromage	some cheese
👉 du jambon	some ham
👉 du jus de citron	some lemon juice
👉 du lait	some milk
👉 des œufs	some eggs
👉 du sel	some salt

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