



SB CRÊPE MIXES

Convenient complete mixes to prepare traditional French style sweet or savoury crêpes.

- ✓ Convenient recipe, saves preparation time
- ✓ Makes 100% eggless crêpes
- ✓ Light & thin yet flexible to fold
- ✓ Versatile products, many recipe variants possible

SB CRÊPE MIXES

SB CRÊPE MIX - SWEET | C13065

SwissBake[®] Crêpe Mix - Sweet is a convenient, simple to use mix to make traditional French style crêpes. Just mix with water & oil to make light, thin & delicious egg-free crepes. You can garnish these delicious and delicate crêpes with a variety of garnishing like whipped cream, fruits, nuts or simply loaded with maple or chocolate syrups.



BAKER RECIPE

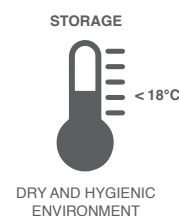
SB CRÊPE MIX - SWEET	1000 gm
Oil	100 gm
Water	1200 gm

METHOD

Place the mix and water in a mixing bowl. Whisk it manually for 2 - 3 min on slow speed or until a uniform batter is formed. Add oil and again mix slowly for 1 minute. Heat the non-stick skillet or pan on a medium heat and grease it lightly. Ensure pan is heated fully before adding batter or crepe will not cook properly. Pour 1/4 cup batter onto the skillet and immediately tilt the skillet in a circular motion to coat evenly. Cook until the edges turn golden brown, carefully flip the crepe and cook until it is done.

INGREDIENTS

Wheat Flour, Sugar, Edible Vegetable Oil, Whey Powder, Milk Solids, Corn Flour, Emulsifier E471, Salt, Flavourings.



SB CRÊPE MIX - NEUTRAL | C13067

SwissBake[®] Crêpe Mix - Neutral is a versatile mix that can you used to make a range of customised egg-free crêpes. Just add this water to this mix to make light, thin neutral flavoured crêpes. You can create your own signature variant by garnishing them with a variety of sweet or savour toppings.



BAKER RECIPE

SB CRÊPE MIX - NEUTRAL	1000 gm
Water	1300 gm

METHOD

Place all the ingredients in a mixing bowl. Whisk it manually for 2 - 3 min on slow speed or until a uniform batter is formed. Heat the non-stick skillet or pan on medium heat and grease it lightly. Ensure pan is heated fully before adding batter or crepe will not cook properly. Pour 1/4 cup batter onto the skillet and immediately tilt the skillet in a circular motion to coat evenly. Cook until the edges turn golden brown, carefully flip the crepe and cook until it is done.

INGREDIENTS

Wheat Flour, Edible Vegetable Oil, Corn Flour, Whey Powder, Milk Solids, Sugar, Emulsifier E471, Salt, Flavourings.