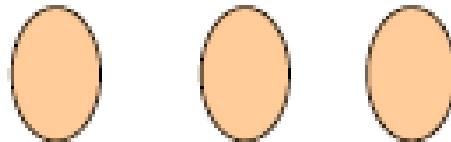


RECETTE DE LA PATE A CREPES

METTRE 250G DE FARINE
DANS UN SALADIER.



AJOUTER 3 OEUFs



AJOUTER UN SACHET
DE SUCRE VANILLE



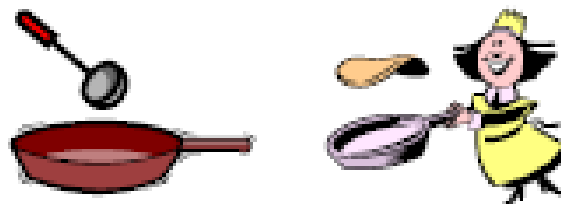
AJOUTER
UN DEMI LITRE DE LAIT ET
UNE CUILLERE A SOUPE D'HUILE



MELANGER



VERSER UNE LOUCHE DE PATE
DANS UNE POELE CHAUDE
ET CUIRE DES DEUX COTES.



NAPPER
DE CONFITURE OU DE SUCRE
OU DE CHOCOLAT .



MANGER LES CREPES.

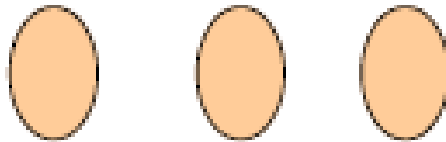


PANCAKES RECIPE

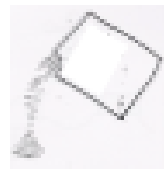
PUT 250 G OF FLOUR INTO A BOWL



ADD 3 EGGS



ADD A SACHET OF VANILLA SUGAR



ADD HALF A LITER OF MILK AND ONE TABLESPOON OF OIL



MIX



POUR A LADLE OF BATTER INTO A HOT FRYING PAN AND COOK ON BOTH SIDES



SPREAD JAM, SUGAR OR CHOCOLATE SAUCE ON THE PANCAKES



EAT THE PANCAKES

