Spinach and Ricotta Cheese Crepe

NIBBLEDISH CONTRIBUTOR

Ingredients

For the crepe:

125g all-purpose flour

2 eggs

500ml milk

pinch of salt

butter for frying the crepe

For the fillings:

1 bunch of English spinach

250g of ricotta cheese (or fetta cheese works just fine)

Instructions

1. In a large mixing bowl, whisk the eggs with the flour and salt and gradually mix in the milk. Mix until smooth.
2. Lightly buttered the heated non stick fry pan.Pour a laddle or less of batter into

the heated pan and spread out the batter in a circular motion so that batter coats the pan evenly.

3. Keep the fire medium-low so that the batter cooks evenly without burns. In the mean time, put in some chopped english spinach and crumbled the ricotta cheese onto the batter.
4. Quickly, use your hand and spatula, fold the crepe into envelope shape and turn over other side. Cook for another 2 minutes or until the cheese melted. Serve hot.