



Mini rice-milk crepes with applesauce

Ingredients (serves 2)

120 g glutinous rice flour

12 g wheat flour

1 teaspoon honey

150 g rice milk

Applesauce

Ground cinnamon

Method

1. Sift the flour so there are no lumps.
2. Use a whisk to mix flour with the rest of the ingredients.
3. Place a non-stick skillet pan over low heat, and spoon small amounts of batter into the pan, cooking until they begin to set and small bubbles appear on top. Flip over and cook the other side.
4. Remove from heat and set aside.
5. Assemble by alternating a mini-crepe with a layer of homemade applesauce. Sprinkle a pinch of cinnamon on top.

Recommendations

Mini crepes can also be served with pear compote or slices of cooked ham or turkey.