

# CREPES WITH AUSBARREL, STRAWBERRIES AND RASPBERRIES

Who loves crepes? We do! We especially love them with fresh fruit. Check out the simple and oh-so tasty crepe recipe below.

Once you've made the crepes, add your favourite fruit (we love strawberries, raspberries, blueberries) and the AUSBARREL variety you're most addicted to. Breakfast is the new taste sensation! You'll be laughing and dancing all day long after eating such a scrumptious breakfast. Invite your friends, family and neighbours over to share your new favourite meal. We love AUSBARREL Original, Pear, Premium Quince or Premium Raspberry with this.

## **Ingredients:**

1 cup flour  
1 ½ cups milk  
2 eggs  
1 tsp vegetable oil  
¼ tsp salt  
icing sugar for dusting  
Fruit - raspberries, strawberries, blueberries or other sweet fruit (apricots, peaches etc.).  
AUSBARREL variety (AUSBARREL Original, Pear, Premium Quince or Premium Raspberry are our favourites for this recipe)

## **Method:**

Combine flour, milk, eggs and oil, then add the salt.  
Heat a lightly-buttered pan and spoon in 2 tbsp batter to cover the pan. Lift and tip pan to spread batter. Return to heat and brown on only one side. Gently tip crepe out on to a plate. Repeat with remaining batter. Once crepe is on the plate, add fruit and drizzle with AUSBARREL. Lastly, dust lightly with icing sugar if you wish.

