



A delicious twist to the traditional crepe recipe. These coffee crepes coupled with the richest nuttiest yoghurt sauce are the best way to start your day.

Ingredients

For the crepes

1 cup of flour

5 tablespoons of sugar

1 teaspoon of instant cocoa

1 teaspoon of coffee

1 egg

1 cup of milk

For the sauce

5 tablespoons of plain yoghurt

1/2 teaspoon of coffee

3 teaspoons of sugar

nuts

Method

Begin with the sauce. Crush the nuts until they are just broken. Do not pulverize them. Take half of the nuts, the yoghurt the coffee and sugar and mix them in a bowl. Set it aside and begin working on your crepes.

Begin by mixing the dry ingredients: flour, coffee and instant chocolate. In a separate bowl, whisk the egg and the sugar until it turns pale yellow. To this, add the dry ingredients and milk bit by bit until you get the consistency of yoghurt.

Take scoops of the batter and ladle onto a hot frying pan. Tilt the pan in a circular motion and after the batter sets, return it to the heat.

Allow each side to have two minutes on the heat. Once they are done, plate them.

Take your already ready cream and drizzle it over the crepes. Sprinkle the remaining nuts over the sauce on the crepes. Then, you can go ahead and dig in :))



SERVE WITH: hot coffee, hot tea or warm milk

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/coffee-crepes-with-nutty-yoghurt-sauce/>