

Hokkaido Buckwheat crepe

By *Chef Sachin*

For 4 Guest

INGREDIENTS

Hokkaido Buckwheat flour	100g
Salt	1 pinch
Water	100ml
Milk	100ml
Honey	10g
Hokkaido raised farm egg	1pc
Slice Hokkaido bacon	8 slices
Hokkaido cheddar	1pc
Hokkaido raised farm egg	4pcs
Hokkaido Asparagus	4pcs
Local tomato	2pcs
Fresh parsley	1dash

SIGNATURE
N^o 56

Locally sourced,
greatly savoured

DIRECTIONS

1. Combine the buckwheat flour, salt, honey, 4 eggs and mix.
2. Add the water and milk a little at a time, and mix well until the mixture is no longer lumpy (let it rest for 1 hour if time allows).
3. Heat a frying pan, and coat with butter. Spread the batter thinly in the frying pan.
4. When the batter becomes dry and crispy, crack an egg into the middle and add the bacon and cheese on top.
5. Wrap the crepe and bake in the oven until cheese melts.



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