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Crêpes-Ready-Mix | Professional baking mix for Crepes | box of 10 kg (10x 1 kg)



Description

Crêpe mix for professional catering. Just add water: Quick preparation without fresh ingredients. Start baking immediately after mixing. It couldn't be easier!

À la française! Our Crêpes-Ready-Mix with a new recipe
Have you tried the new, improved Crêpes-Ready-Mix yet? The authentic taste of France, now even easier to prepare. The new recipe is not a simplification, but a deliberate improvement: for more authentic taste, easier handling and consistently high-quality results.

The taste of real French crêpes
The new Crêpes-Ready-Mix impresses with a fine wheat flavor and a delicate hint of salt, just like traditional French crêpes. The reduced salt content creates a balanced, pleasantly neutral flavor typical of the French original. New as well: rapeseed oil is already included in the mix. This ensures consistently perfect crêpes every time. New, improved taste in trusted Neumärker quality.

It couldn't be easier: Just add water
Preparation has been greatly simplified: Just mix with water and you're done. No additional oil needed. Thanks to the integrated rapeseed oil, the recipe has been specifically improved: the mix delivers consistently perfect crêpes although it only needs water. Especially practical for mobile use at fairs and markets!

Quality rooted in tradition
As a family-owned company with high quality standards, we use our long-standing experience in baking mix development to continuously improve our products – with conviction and practical focus. The new recipe stands for exactly this commitment: more quality, easier handling and reliable results you can always trust.

Perfect for sweet & savory
Whether classic with sugar, fruits, chocolate spread or savory

Technical data

Width x depth x height:	390 x 290 x 190 mm
Net-weight:	10 kg
Content / Capacity:	10 kg

with cheese and ham. The typical neutral flavor of French crêpes offers maximum versatility and puts your toppings center stage.

The ideal crêpe mix for fairs and markets:
- Quick re-production when needed.
- Mix and start baking immediately.
- No fresh ingredients required, only water.
- Space-saving storage.
- No refrigeration needed for ingredients or batter.

Tip:
Use bottled drinking water from PET bottles for mobile use without access to running water. This keeps you flexible and independent!

Easy preparation:
- Open one bag and mix with water. Done!
- Easy planning, storage and preparation without fresh ingredients.
- Start baking immediately after mixing.
- Pre-portioned 1 kg bags: especially practical, as no weighing is required during preparation.

Convenient storage of the crêpe mix:
- Store at room temperature up to 22°C.
- The Crêpes-Ready-Mix does not require refrigeration.
- Space-saving powder storage in cartons.
- Long shelf life: best before date up to 12 months.

10 kg Neumärker Crêpes-Ready-Mix yields approx. 200 crêpes.

Preparation:
Pour 1750 ml water into a bowl. Gradually add Neumärker Crêpes-Ready-Mix and stir into a smooth batter. Baking time approx. 30 seconds at 220°C. Recipe for traditional crêpe makers; values may vary depending on model and ambient temperature.

Ingredients:
WHEAT FLOUR, sweet whey powder (MILK), WHOLE EGG powder, dried glucose syrup, sugar, vegetable oil (rapeseed), WHEAT STARCH, raising agents (sodium bicarbonate, disodium diphosphate), flavoring (WHEAT), salt, malt flour (WHEAT), flour treatment agent (ascorbic acid), enzymes.
- Vegetarian
- Halal
- Kosher

Nutritional values per 100 g:
Energy 1534 kJ / 363 kcal
Fat 5 g
of which saturated 1.1 g
Carbohydrates 68 g
of which sugars 9.6 g
Protein 11 g
Salt 1.4 g