

Crêpes

- 1/2 cup milk per 2 crêpes
- 1 egg yolk per 2 crêpes
- Optional: 1 teaspoon vanilla or 1/4 teaspoon nutmeg per 2 crêpes
- 1/2 cup flour, sifted, per 2 crêpes
- 2 tablespoons sugar per 2 crêpes
- 1/8 teaspoon salt per 2 crêpes
- 1.5 tablespoons melted butter per 2 crêpes
- oil

Beat milk and egg yolks together. Add any vanilla or nutmeg, and mix in.

Add in the flour, sugar and salt. Mix in.

Beat in the melted butter.

Make sure that any fillings or toppings are ready, before you start cooking the crêpes.

Heat up a crêpe pan, over medium heat with a tiny tiny amount of oil.

Pour in about enough batter to make one crêpe, and gently turn pan so that the batter evenly covers the surface of the bottom of the crêpe pan.

After a minute or two, when the sides are firm and the bottom of the crêpe is browned, flip the crêpe. I find this easiest to do by sliding it onto a plate (with a rubber spatula), and flipping it back onto the pan.

Add any fillings you may want to add, on one side of the crêpe. Fold the crepe over, and plate it.

Once all crêpes are plated, put any toppings on that you are considering.

Possible fillings and/or toppings:

berries (filling or topping)

- 1 pint fresh berries,
- 1/4 cup powdered sugar
- lemon juice or sherry vinegar to taste

Sweet cheese (filling)

- 1 cup ricotta cheese
- 1-1/3 tablespoon sugar

- 1 tablespoon lemon juice
- optional: 2 teaspoons vanilla

Savory cheese (filling)

- sharp shredded cheddar cheese
- salt to taste
- fresh herbs to taste
- a touch vinegar

Serves: ??

Preparation time: 20 minutes

– Subscriptions (1)

©1992-2014 by Scott David Gray

Source URL: <http://kitchen.unseelie.org/node/265>