

breakfast, french, egg, citrus, complete

Crepes

Date added: 2021/2/14 This recipe is a ratio, so we expect you to have a scale for this one. It's a bit different, but we promise it's worth the brain power! For our choice crepe variant, see Crepes Suzette below the main crepe recipe.



Ingredients

Start with 1 egg per person: Other ingredients by weight

- 1 part Egg
- 1 part Milk
- ½ part Flour
- 1 TBS butter per egg

Example for 3 people

- 3 eggs for 150g
- 150g of milk
- 75g of flour
- 3 TBS butter

Method



1. Melt butter, and set aside to cool
2. Whisk milk and eggs together until smooth
3. Whisk milk and egg mixture into flour until smooth, but for no more than 1 minute
4. Add butter to mixture
5. Set batter aside for a minimum of 15 minutes, up to a full day; we shoot for 30 minutes
6. Heat a large nonstick skillet over medium heat until evenly heated (don't worry about overheating your nonstick pan at this temp, it will be fine)
7. Brush a very small amount of butter into the pan just to get it primed for the first crepe
8. Pour ~1/3 cup of batter into your pan, and tilt pan to evenly distribute batter in a thin layer
9. After ~30 seconds, flip and cook on other side for ~10 seconds until both sides are barely starting to brown
10. Remove from pan and set aside on plate while finishing your batch; Because the thermal mass of the crepes are so low, we strongly suggest preheating the plate you will be stacking them on
 1. If filling, stack flat on plate
 2. If covering in sauce, fold into quarters and stack

Crepes Suzette

This is our go to variant of this dish. It consists of covering your folded crepes in a sweet citrus sauce.

Ingredients

Per serving

- 1 TBS butter
- ¼ Cup Orange Juice; the more pulp the better
- 1 small Orange in 1cm pieces
- 2 TBS sugar

Method

1. Combine ingredients in small sauce pan
2. Simmer over medium heat until sauce is thickened and fruit is breaking down
3. Serve generously over crepes

Notes

Inspired by: <https://www.youtube.com/watch?v=sF6TcQbRnpc>

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