

Recipe Packet: Cooking Basics – Crepes!

Basic Crepe Batter

Makes approximately twelve 8-inch crepes

½ cup cold water
½ cup cold whole milk
2 eggs
2 tablespoons unsalted butter, melted
Pinch of kosher salt
1 cup all-purpose flour, sifted
Spray oil, for the pan

In a blender, combine the water, milk, eggs, melted butter, salt and cake flour. Blend until smooth. It should have the consistency of buttermilk. If the batter is too thick, add some water, one tablespoon at a time, until the desired thickness is achieved. Place the crepe batter in the refrigerator for 1 hour, allowing the bubbles to subside so the crepes will be less likely to tear during cooking. The batter will keep for up to 48 hours.

Heat an 8-inch non-stick pan over medium-high heat. Brush a thin layer of clarified butter in the bottom of the pan and up the sides. Use a paper towel to wipe up any excess butter from the pan. Pour ¼ cup of batter into the center of the pan and swirl to spread evenly. Cook for 1 minute and flip. Cook for another minute and remove to a parchment-lined sheet pan. Continue until all batter is gone, laying them out flat so they can cool completely without sticking together.

***Savory Variation:** Add 1/2 teaspoon salt and 1/4 cup minced fresh herbs, spinach or sun-dried tomatoes to the crepe batter. Blend for 5 seconds until smooth.

***Sweet Variation:** Add 2 ½ tablespoons sugar, 1 teaspoon vanilla extract and 2 tablespoons of your favorite liqueur to the crepe batter. Blend until smooth.

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Buckwheat Crepe Batter

Makes 18-20 crepes

2 cups whole milk
1 tablespoon sugar
1 tablespoon kosher salt
3 tablespoons butter, salted or unsalted, melted
1/2 cup buckwheat flour
3/4 cup all-purpose flour
3 large eggs

In a blender, or with a whisk, mix together all the ingredients until smooth. Cover and chill at least 1 hour.

Heat an 8-inch non-stick pan over medium-high heat. Brush a thin layer of clarified butter in the bottom of the pan and up the sides. Use a paper towel to wipe up any excess butter from the pan. Keep stirring the batter as you go while frying since the flour tends to sink to the bottom. Pour 1/4 cup of batter into the center of the pan and swirl to spread evenly. Cook for 1 minute and flip. Cook for another minute and remove to a parchment-lined sheet pan. Continue until all batter is gone, laying them out flat so they can cool completely without sticking together.

Nutella and Strawberry Crepes

Serves 6

1 recipe Basic crepe batter, sweet variation
1 cup Nutella (or any chocolate-hazelnut spread)
4 cups sliced strawberries, plus extra for garnish
Powdered sugar, for dusting
1 recipe Crème Chantilly, for garnish (optional)

Prepare the crepe batter recipe and cook 12 8-inch crepes. Set aside.

Working with one crepe at a time, lay down one crepe, pretty-side down. Spread 2 tablespoons of Nutella into the center of the crepe. Spread the Nutella out to about an inch from the edge of the crepe. Top the Nutella with a layer of sliced strawberries.

Fold the crepe in half, creating a half moon shape. Fold the half moon in half again, creating a quarter moon shape. Repeat the process with the remaining crepes and filling.

Place two folded crepes on a plate for each person. Dust with powdered sugar and a dollop of crème Chantilly and a few sliced strawberries.

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Savory Crepes with Sautéed Mushrooms and Fontina Cheese

Makes 12 crepes, serves four

- 1 recipe Basic Crepe Batter, savory variation
- 3 tablespoons butter
- 6 shallots, finely minced
- ¼ pound shiitake mushrooms, stemmed and roughly chopped
- ¼ pound cremini mushrooms, roughly chopped
- ½ pound white mushrooms, roughly chopped
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground pepper
- 1 ½ cup Gruyere cheese, shredded
- 1 bunch chives, snipped

Prepare the crepe batter recipe and cook twelve 8-inch crepes. Set aside.

In a large sauté pan, melt 2 tablespoons of butter and sweat the shallots. Add all the mushrooms and the remaining 2 tablespoons of butter. Season with salt and pepper and cook until mushrooms are soft. Transfer to a bowl and set aside to cool.

Lay down one crepe, sprinkle with cheese, then top with a spoonful of mushrooms. Fold the crepe over or roll, seam side down. Transfer to a oven-proof plate and continue with the remaining ingredients. Sprinkle the top of the platter with any leftover cheese and bake in the oven until warmed through. Garnish with chives and serve warm.

Recipe Packet: Cooking Basics – Crepes!

Classic Crepes Suzette

Serves 6

1 recipe Basic Crepe Batter, sweet variation
Zest of three oranges
12 tablespoons unsalted butter, room temperature
4 teaspoons sugar
½ vanilla bean, scraped
1/2 cup orange juice
2 tablespoons orange flavored liqueur (recommended: Grand Marnier)
2 tablespoons cognac or brandy
Powdered sugar, for garnish

Prepare the crepe batter recipe adding one tablespoon of orange zest to the batter and cook twelve 6-inch crepes. Set aside.

In a food processor blend together the remaining zest, butter, sugar, vanilla, and orange juice. Turn the butter out onto a sheet of parchment paper and wrap into a flat disk. Wrap in plastic wrap and chill for thirty minutes.

To assemble the crepes: Melt the orange butter in a large sauté pan over an open flame to make a sauce. Add the crepes one at a time using a fork to flip them to coat both sides. When coated, fold the crepe into quarters. Continue coating and folding the remaining crepes. Overlap the folded crepes on one side of the pan while you coat the rest. When all of them have been dressed in the orange butter, remove the pan from the heat and pour the orange liqueur and cognac into the pan. Tip the pan towards the flame to ignite it. Turn off the heat and let the flame die down and serve 2 crepes per person. Dust with powdered sugar for garnish.