

MARCH 2018



DIRECTIONS

Sift flour into a bowl & make a well in the middle.

In a separate bowl, whisk together one egg, one yolk and a little milk taken from the 300ml.

Pour milk and egg mixture into the well. Whisk with a little bit of the flour.

Gradually whisk half of the remaining milk into the flour mixture, drawing in the rest of the flour a little at a time, working to make a smooth batter.

Stir in the remaining milk. Cover and leave to stand for about 30 minutes.

Heat a frying pan and brush with a little oil.

Ladle two or three tablespoons of batter into the pan and tilt the pan so that the batter spreads out evenly over the bottom.

Cook the pancake over a medium-high heat for 45-60 seconds until small holes appear on the surface, the underside is lightly browned and the edge has started to curl. Loosen the pancake and turn it over by tossing or flipping it with a knife. Cook the other side for about 30 seconds until golden. Slide the pancake out of the pan.

Heat and lightly grease the pan again before making the next pancake. Serve the pancakes as they are made, or stack them on a plate and reheat before serving. (If the pancakes are hot when you stack them, they will not stick together.)

Any uneaten pancakes will keep in a stack for 24 hours or can be frozen.

INGREDIENTS

For the crêpes

Makes about 12. I may have doubled or tripled the amounts recently!

4oz (125g) All-Purpose (plain) flour
1 egg
1 egg yolk
300ml (half a pint) whole milk

Ideas for Fillings

Choose your favorite things and go sweet or savory – or both. Let people get creative!

Sweet things the table can bring:

Fruit – raspberries, blueberries, strawberries
Nut butter, caramel, honey, chocolate syrup
Chocolate chips, whipped cream, chopped nuts

Savory things the table can bring:

ALL. THE. CHEESES.
Ham and sautéed veggies
Pulled pork or chicken (BBQ sauce optional)
Eggs, spinach & mushrooms
Smoked salmon and avocado

The possibilities are endless!