

These can be used for sweet and savory applications. Make the batter up to 2 days before using.

Yield 12 crêpes, for 4 servings

INGREDIENTS

1 1/2 cups milk

1 TBS butter, melted

unsalted butter is preferred.

- You'll also need another 2 TBS of butter for brushing on the pan when making the crêpes.

Scant 1/4 tsp salt

If using salted butter, only add a pinch of salt

1 egg

- Mix all above ingredients with a bullet blender, immersion blender or whisk very well. Make sure that all ingredients are incorporated, and that no flour is left in lumps. If you're worried, you can strain the batter to make sure there are no lumps.

1 cup flour

All-purpose flour is fine to use! If you have it, bread flour is excellent, as it has more gluten. There is no need to sift the flour, but be sure to measure carefully!

- Blend in the flour a few tablespoons at a time, making sure all flour is combined.
- **Let rest 1 hr at room temperature or overnight in the refrigerator. Take out of fridge 30 mins before you're ready to make the crêpes.**

Chef's Note: I have not tested this recipe while using a gluten-free flour blend as a substitute.

ADVANCE PREP

1. Make sure you have about 2 TBS of melted butter in a saucepan or heavy glass measuring jug that won't tip over if you put a pastry brush in it.

2. Use a silicone pastry brush! If you use a natural bristle brush, it may shrivel up and get ruined when exposed to the high temperatures.

INSTRUCTIONS

Most chefs use a specialty crêpe pan, but at home, an **8-inch non-stick skillet** works perfectly. You might buy 2 of them (under \$10 each) that you save just for making crêpes... once you get the hang of it, you can cook on two eyes at once!

3. Warm your crêpe pan over medium heat. You'll know it's hot enough when a few drops of water start to sizzle in the pan.
4. Brush a film of butter on warmed crêpe pan.
5. Ladle 3-4 TBS of batter per crêpe in the center of the pan. The less batter you use the thinner the crêpes will be. Swirl the pan so the batter covers the entire flat surface of the pan (but NOT up the sloped sides or you can't get it out!)
6. Make sure you ladle the batter in the center and swirl gently so that the crepes are thin. Since there's no leavening, crêpes poured too thickly take a long time to cook through, and they'll be like dense pancakes.
7. Watch as the surface goes from shiny/wet to dull/dry. At that point, flip the crepe over (spatula or wrist-flick!) and cook the other side, until it gets some little freckles, like a tortilla.
8. Flip again if the first side needs more color.
9. You'll need to adjust the heat constantly, so keep an eye on how quickly the crêpes are cooking. The temp is perfect when it's dull/dry on the top, as it gets lightly freckled on the pan-side.
10. Set on a plate to cool, and repeat until the batter is gone!

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