

## **La Creperie - Classic French Crêpes....at Home!**

### *Ingredients:*

2 large eggs, 1 1/4 cups whole milk (10 fluid ounces; 280ml), 1 cup flour (5 ounces; 140g), 1 tablespoon melted unsalted butter or vegetable oil (1/2 ounce; 15ml), plus more for cooking, Pinch sea salt, 1 tablespoon (8g) sugar, if making sweet crepes, 1 tablespoon chopped fresh herbs, such as parsley, (for savory crepes)

### *Method:*

On-site at Towersey we use a 40cm commercial French Crêperie griddle at home we use a large frying pan.

When I make them at home in the winter I use a hot buttered frying pan in one hand and jug full of batter in the other, then I quickly pour a few tablespoons of batter into the center of the pan and immediately start tilting and swirling it to spread the batter out into a thin, even layer. You might get a few thick and thin spots using this method, but nothing that a little practice won't cure. Turn them out on to a plate and continue until you're all out of batter.

Your now ready to fill with what ever delicious filling takes your fancy

2 of our favourites and yours are garlic mushroom and mature cheddar cheese and banana and Nutella chocolate spread.

Take: finely chopped garlic and gently fry in a little butter/olive oil until cooked without colour, add thinly sliced mushrooms continue to cook for 2 minutes, season with sea salt and black pepper.

To fill: take a ready cooked pancake place filling in centre spread out and add some grated cheese, fold into a square and cooked on both sides until golden brown. You can add a little butter to the pan to make a little richer in taste.

For the sweet crêpe, take some sliced banana and gently fry in butter until just cooked, place in centre of pancake, add Nutella spread and fold into a square, place in slightly buttered pan and gently cook until brown on both sides.

Tip: at home we'd make and fill the pancakes and cook 3 or 4 in a pan at a time.

Andy & Julia xx