

Sweet & Savory Crepes

Serves

14

Ingredients

1 3/4 cups unbleached all purpose flour
3/4 tsp sea salt
1 1/2 cups milk
1 tbs sugar
3 large fresh eggs
2 tbs clarified butter or ghee
1 1/2 sticks of unsalted butter

Savory

1 1/2 cups of small curd cottage cheese, seasoned with paprika or your favorite savory spice
1 cup of chopped crimini mushrooms, sauteed
1 cup of chopped and sauteed mixed vegetables, like zucchini, eggplant, spinach
2 to 3 slices of black forest ham, thinly sliced

Sweet

1/2 cup strawberry jam or 1 cup chopped fresh strawberries
1/2 cup lemon curd
1/2 cup Italian Mascarpone cheese
1/2 cup cherry jam
1/2 cup apricot jam
1 cup chocolate sauce
1 cup of your favorite nuts, i.e. walnuts, peanuts, pecans, cashews, et.

Preparation Instructions

Sift the flour and salt together into a bowl and make a well in the center. Add 1 1/4 cups of the milk and the sugar and gradually whisk the flour into it. Add the eggs one at a time, whisking just until blended. Then whisk in the remaining liquid. Let sit for about 30 minutes.

Heat a 10 inch crepe pan over medium high heat. Brush the pan with some of the clarified butter, and using a 1/4 cup measure, pour the batter into the center of the pan. Quickly turn and shake the pan until the batter coats the bottom. Let cook until the crepe is golden brown and beginning to curl at the edges, about 1 1/2 minutes. Gently pull the crepe up using a wooden spoon or plastic spatula, and turn it over until done, about 30 seconds. Repeat with the rest of the butter and the batter. Roll up with the ingredients below.