

Crepes

This simple crepe recipe is basically a very fluid pancake recipe. It produces somewhat stronger less tender crepes but is very easy to make, handle, and inexpensive to make.

Ingredients		
Whole Milk	12 ounces	1 ½ cups
Whole Eggs	4 ounces	2 each
All-Purpose Flour	4 ¼ ounces	¾ cup
Salt	Pinch	1/8 tsp

1. Blend together the above ingredients in a blender, on a mixer with the paddle attachment, or by hand with a whisk until smooth.
2. On a greased skillet over medium heat, pour about 1/3 cup of the batter into the pan (depending on the size of your pan) swirling until the entire bottom of the pan is covered and cook until golden – about 2-3 minutes. Flip and cook for an addition 1-2 minutes. Crepes should be thin, flexible, and light in color.
3. Make sure to grease the pan in between each crepe. Continue until all your crepes have been made.

Variations

Chocolate éclair crepes - Fill warm crepes with vanilla pastry cream sauce, fold, and top with melted ganache (Equal parts of boiled heavy cream and chocolate chips, stir until completely combined, add a couple tablespoons of butter if desired.)

Sausage crepesadillas – Place crepe on a sheet pan and add a small amount of cooked sweet Italian sausage, red onion, and chopped mushrooms. Sprinkle a healthy amount of shredded cheese, a couple pinches of cilantro, and prepared salsa (tomatoes, jalapeno, onions, garlic, cilantro, lime juice and zest, salt, pepper) then top with another crepe. Bake in an oven at 375 degrees until the cheese has melted.

Crepes Suzette

Crepes suzette is popular way to serve crepes and the most traditional method is to take Grand Marnier, combine some sugar, and pour it over a fresh crepe then set it on fire to burn off the alcohol and caramelize the sugar.

Many chefs have created safer versions by creating a thick simple syrup or caramel sauce on the stove with citrus (orange is traditional but lemon is also commonly used) and butter with Grand Marnier stirred in at the end.