



PERFECT FRENCH CRÊPES

INGREDIENTS

Makes 15 crêpes, using an 8" (20-cm) crêpe pan

- 2 cups (250 g) all-purpose flour
- Pinch of salt
- 1 tbsp (10 g) sugar
- 3 large eggs
- 2½ cups (600 ml) whole milk, divided
- 1.8 oz (50 g) unsalted butter
- 1 tbsp (15 ml) liquor, dark rum or Grand Marnier® (optional)
- 3 tbsp (45 ml) cooking oil

METHOD

1. In a large bowl, mix the flour, salt, and sugar together.
2. Make a well in the centre of the mixture and add eggs.
3. To prevent clumps in the batter, first add 1 cup (250 ml) of the milk to the well and whisk in until the batter is lump-free and smooth. Then pour in a second cup (250 ml) and whisk until the batter is smooth again.
4. Cover the bowl and let the batter rest for at least an hour.
5. Stir in the remaining milk, then pass the batter through a sieve into a bowl to ensure the batter is completely lump-free.
6. Melt the butter in a small saucepan, or briefly in a microwave, and whisk it into the batter along with the liquor (if using).
7. Heat a crêpe pan over high heat and plant a fork in half a small potato. Dip the potato in oil to coat the pan.

8. Use 3 tablespoons (45 ml) of batter for each crêpe, spreading it evenly in the pan.
9. Cook for 40 seconds on one side, flip, and cook for 30 seconds on the other side.
10. Repeat, oiling the pan between adding batter, until all batter is used.
11. Serve with your favourite toppings.