

## CREPES BATTER

### Ingredients for 12 to 14 crepes

2 cups sifted flour  
¼ tsp salt  
4 eggs  
1 cup milk + 1 cup water  
2 to 4 Tbs oil

In blender : Put liquids, eggs and salt in blender .Add flour and oil. Blend at top speed for 1minute  
Transfer to bowl and refrigerate for at least 2 hours

Without blender :

Put sifted flour into bowl  
Fashion a small well in center, put in eggs and salt.  
Beat hard with wooden spoon or wire whisk  
Add liquids gradually, beating constantly to avoid lumps  
In case of lump strain through sieve  
Add oil and refrigerate for at least 2 hours.

### DIRECTIONS FOR COOKING

Stir batter before using it

It should be just thick enough to coat a wooden spoon

If too thick . add a little water a spoon at a time

Use a 6 to 7 inch pan

Grease lightly with oil or butter ( for dessert crepes ) and heat until ready to smoke

Remove pan from heat, pour 1/4 cup batter into middle of pan

Tilt pan to run batter all over bottom of pan in a thin film

Return pan to heat and let batter set and brown at the edges

Lift crepe with spatula, turn to other side and let crepe brown for 1/2minute

Slide crepe into plate and proceed the same way for the rest of the batter

Crepes can be done ahead of time, refrigerated or frozen with a sheet of wax paper between each of them

They can also be kept warm in a very low oven.

## STUFFED AND ROLLED CREPES

For about 12 crepes

For the filling :

### SAUCE :

1 ½ TBS fat

2 TBS flour

1 to 1 ½ cups boiling milk or broth

salt , pepper , pinch of nutmeg

½ cup grated Swiss cheese ( optional , for the sauce )

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HAM , LEFTOVER OF COOKED MEAT or CHICKEN : 1 ½ cup diced

MUSHROOMS : 1/2 LB diced and saute in a little fat

SPINACH : 2 cups blanched or frozen minced spinach

ANY LEFTOVER OF COOKED VEGETABLES : 2 cups minced

RATATOUILLE : 2 cups of a mixture of eggplants, zucchinis ,  
Tomatoes, pepper, onions, garlic and a  
Bouquet garni saute and cooked in olive oil

### SAUCE :

1- Melt fat in saucepan.

2- Add flour and cook together for a minute without coloring.

3- Beat in boiling milk or hot broth. Bring to the boil and stir for a few minutes.

4- Add Swiss cheese ( optional )

5- Season with salt , pepper and nutmeg

Grease a baking dish big enough to hold 12 filled crepes.

Add enough sauce to the filling to bind it.

Place a little filling on lower third of crepe. Roll it and place in baking dish.

When all crepes all placed in baking dish, thin leftover of sauce and pour over crepes.

Sprinkle Swiss cheese on top of it .

Place in 350 degrees oven until bubbling hot.

The dish can be prepared several days ahead of time and put in oven 25 minutes before dinner.

Chopped scallions can be added to crepe batter ( about 2 TBS for 12 crepes ). Then they can be eaten without filling with a garden salad.

## CREPES SUZETTE

For 18 crepes 4 to 5 inches in diameter :

2 oranges

¼ cup sugar

1 stick butter, softened

2/3 cup orange juice

3 Tbs orange liquor : Grand Marnier or Cointreau

½ cup brandy

- The crepes can be done ahead of time
- Prepare the orange butter :
- Grate the skin of the oranges
- In a bowl mix grated orange skin, sugar, softened butter and stir well until light and fluffy
- Add the orange juice by droplets and finally the orange liquor.
- Refrigerate until ready to use. Can be done ahead of time
- Place a little orange butter in a big frying pan or chafing dish set over an alcohol flame ( if you want to do it at the table ) and heat until bubbling .
- Dip both sides of each crepe in the mixture. Fold each crepe in half and in half again in order to form a wedge.
- Arrange wedges nicely in chafing dish.
- Pour brandy over, heat and ignite with a lighted match.
- Shake gently while spooning the flaming liquor over the crepes until the fire dies down.
- Serve immediately.

## Dessert Crêpes

Dessert crepes can be eaten without filling just sprinkled with powdered sugar.

**Fillings :** Jams, preserves and jellies : heat jam with a little brandy. Spread the filling on the crepes, roll or fold and serve or place in a fireproof dish and set in a preheated 375 degree oven until heated. Flame with warmed brandy when bringing to the table.

**Fresh fruits :** strawberries, raspberries, blueberries, ripe peaches : let fruits stand in a bowl with a sprinkling of sugar and a little brandy for 1 hour then fill the crepes with the fruits.

**Stewed fruits :** any fruits poached with sugar until tender and sliced if necessary can be used to fill crepes.

**For 6 crepes :** 3 pears, 2oz unsalted butter, ¼ cup sugar, juice of 1 lemon, grated orange peel, ½ teaspoon cinnamon

Melt butter in saucepan, add peeled, sliced pears and all other ingredients. Cook slowly until pears are just tender. Fill crepes with mixture, roll crepes and serve or flame with rum if you wish