

Adam Reed's Grandmere's Crêpe Recipe

Mix together until very smooth:

1 cup water
1 cup whole milk
2 eggs
2 cups AP flour
1/2 tsp. salt
1 tbsp. melted butter

Batter should be very thin.

To cook the crêpes you will need:

10" nonstick pan or crêpe pan
2oz. ladle or 1/4 cup measure
Clarified butter or vegetable oil

Heat a nonstick fry pan or crêpe pan over medium heat. Add clarified butter or vegetable oil to pan and then wipe with paper towel. You want a thin gloss of fat left on the pan.

Carefully add, swirling as you add, about 2oz. or 1/4 cup batter to the hot pan, to cover entire bottom of pan.

Crêpe will cook quickly, as edges look slightly crisp, flip and then turn out onto a plate. Crêpes can be stacked and as long as they are not cold they can be easily separated.

Fill with desired filling, roll and serve.

Variation: if you are making sweet crêpes: add to batter:

1 tbsp. sugar
1 tsp. vanilla

Makes approx 20 crepes

Adam finds the mixture of water and milk makes the perfect texture for the kind of crepe that he likes.

At the market demo Adam made two fillings, one a sauté of spring vegetables and feta cheese. Another of sautéed strawberries with honey, balsamic vinegar and shredded mustard greens which were rolled with a smear of sweetened ricotta and topped with a squiggle of chocolate sauce.

Adam Reedis chef/owner of Santè Restaurant in downtown Matthews, NC.