

BASIC CREPES

This one evolved from my work with Korean style pancakes. I was looking for something quick and tasty that was not too much trouble. Once again, I got the easy (well easy-ish) part of it, but the quick part? Not so much. I may have to tweak the heat and / or cook time a bit, but I think there is a lot of potential here.

INGREDIENTS

Qty.	Unit	Item
1	Cup	AP Flour
2	-----	Large Eggs
1/4	TSP	Kosher Salt
3	TBSP	EVO
1 1/4	Cup	Buttermilk
1/8	TSP	Cayenne Pepper
1/8	TSP	Garlic Powder

Insert standard blurb about salt here

No buttermilk? Whey should work? No whey? Try water. A lot of the recipes I came across while researching this just use water

SPECIAL TOOLS

- NONE!!!

PREPARATION

- 1) Whisk the dry ingredients in a bowl until well incorporated
- 2) Whisk the wet ingredients in a separate bowl until well incorporated
- 3) Mix the first half of the wet ingredients into the dry ingredients until well incorporated [ii]
- 4) Mix in the second half of the wet ingredients until well incorporated [ii]
- 5) The batter should be pretty thin, somewhere around the consistency of heavy cream. If it seems to thicken, add in more liquid a TSP at a time
- 6) Cover and place in the fridge to rest for 1 hour
- 7) Setup a plate with a clean towel
- 8) Heat a smallish non-stick fry pan to mediumish [i]
- 9) Add LVO to pan and wipe out excess
- 10) Add 1/3 cup batter to the pan and quickly spread it around before it sets
- 11) Cook until dough is set and moves freely when you shake the pan (about 2 minutes)
- 12) Cook an additional minute for a browner crepe
- 13) Flip the crepe [iii]
- 14) Cook for an additional 2-3 minutes or until it reaches your desired doneness

- 15) Place the crepe on the plate and cover with the clean towel
- 16) Repeat steps 10 – 15 for the rest of the batter
- 17) Fill and roll with your filling of choice
- 18) Plate
- 19) ENJOY!!!

CLOSING THOUGHTS

Like I said, I think there is a lot of potential here. I am leaning more towards savory than sweet. I have an idea for a tzatziki-cucumber-yogurt thing. Looks like about ½ hour to make the batter, 1 hour to let the batter rest in the fridge, and about 1 hour 10 minutes to cook them up

NOTES

- i. My 9-inch (with a 7 inch bottom) works perfectly
- ii. Mixing in the wet ingredients a half at a time helps prevent lumps
- iii. If you are feeling adventurous, try a pan flip!

PICTURES
