

crêpes

This basic crêpe is simple and delicious with a hint of vanilla that does justice to both the sweet and savory fillings on the following pages.

Makes about 25 8-inch crêpes

- 2¼ cups whole milk
- 3 large eggs
- 6¾ oz. (1½ cups) all-purpose flour
- 1½ oz. (3 Tbs.) unsalted butter, melted; more at room temperature for cooking
- 2 Tbs. granulated sugar
- 1½ tsp. pure vanilla extract
- ¼ tsp. kosher salt

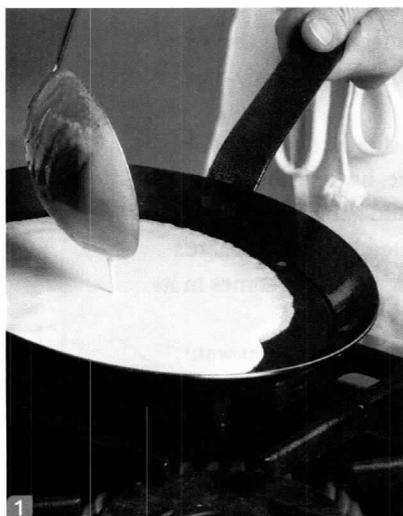
Combine the milk and eggs in a blender. Add the flour, butter, sugar, vanilla, and salt, and blend until smooth, scraping down the sides of the blender halfway through, about 1 minute total. Cover and refrigerate for several hours or overnight.

To cook the crêpes, gently stir the chilled batter to recombine.

Heat an 8-inch pan (see p. 84) over medium-low heat. Lightly butter the pan and pour a scant ¼ cup (about 1 fl. oz.) of the batter into the center of the pan while tilting to swirl and evenly coat the surface **1**. Cook until the bottom and edge turn golden brown. Using a small spatula, lift the edges of the crêpe **2**, then lift and flip. (The first crêpe is usually a mess, so don't despair if it isn't perfect.) Cook

the second side for just a few seconds, until golden in spots. Slide the crêpe onto a cooling rack **3**. Repeat with the remaining batter, adding more butter to the pan as needed. You can stack the crêpes as you cook them; they won't stick. Use the crêpes in the recipes that follow or with your own favorite filling (see p. 84).

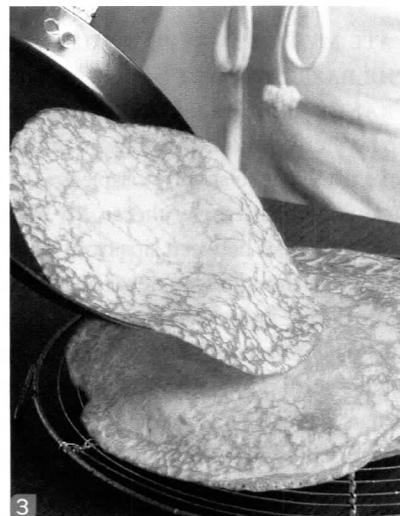
NOTE: To refrigerate or freeze crêpes for later use, stack them between sheets of wax or parchment paper. Put the stack in an airtight container or wrap in plastic wrap. Warm in a dry pan if you like a crisp crêpe or with a little butter to keep it moist.



As you pour the batter, tilt and rotate the pan so that the batter spreads evenly. If there are any holes in the crêpe, fill them with a few drops of batter.



To check if the crêpe is ready to be flipped, lift an edge with a small spatula. The edge should be golden and dry, and the bottom should be nicely browned.



The finished crêpe should slide right out of the pan. The first side cooked is usually prettier than the second side, which tends to be spotty. When folding or wrapping crêpes around a filling, make sure the prettier side is showing.