
Nadia Lim's

Sweet and Savoury Crepes



Serves 8-10



Image:
Kieran Scott

INGREDIENTS

Crêpe Batter

Plain flour ½ cup

Eggs 2

Milk ¾ cup

Sugar 1 tablespoon

Butter 1 tablespoon

Autumn Duet and Chocolate Filling

Small knob of butter

Granny Smith apple 1, peeled, cored and sliced

Pears 2, peeled, cored and sliced

Ground cinnamon ¼ teaspoon

Brown sugar 1 tablespoon

Squeeze of lemon juice

Chocolate 50g, melted (or maple syrup)

METHOD

1. Sift flour into a mixing bowl. Create a well in the centre and crack in eggs. Mix together with a fork. Add 2–3 tablespoons of milk and mix well. Whisk in remaining milk bit by bit, whisking thoroughly until batter is smooth and lump free. Add sugar and whisk in well. Rest batter in fridge for at least 15 minutes (this allows gluten to relax, resulting in a tender crêpe).
2. When ready to cook crêpes, melt butter in a medium-sized fry pan. Pour melted butter into batter and mix well. Pour half a ladleful of batter into heated pan, swirling pan around as you pour so batter spreads evenly over base. Lower heat and cook for 1–2 minutes, then, using a spatula, flip crêpe over and cook another 1–2 minutes. Remove from pan and stack on a plate in an oven heated to 70°C to keep warm. Repeat with remaining batter.
3. For the filling - Heat butter in a fry pan and add fruit, cinnamon and sugar. Sauté fruit for 5–6 minutes until it starts to soften. Squeeze in lemon juice.

To serve, place filling on a warm crêpe and fold into quarters or roll up.

Note from the author

You can get creative and fill crêpes with all manner of things, sweet or savoury. Here are two suggested flavour combinations. Another favourite of mine is mashed roast pumpkin, creamy mushrooms and spinach, rolled up and grilled in the oven with cheese and served with a salad.
