

Basic Crêpe Batter

Swick

Serves 12 | Active Time: 30 minutes | Total Time: 1 hour 30 minutes

Step 1: Making the Batter

- 250 ml whole milk (1 cup)
- 1 large egg
- 85 g all-purpose flour (approx. 1/2 cup)
- 1/4 tsp fine sea salt
- 8 g unsalted butter, melted (1/2 tbsp)

Before starting, make sure the milk and egg have come to room temperature.

Measure out the flour and then sift it into a medium-sized bowl. Add the salt and whisk to combine.

In a separate bowl, beat the egg with a fork until smooth. Add about one-third of the milk and evenly mix.

Pour the mixture into the flour and gently whisk to form a smooth paste. Add the remaining milk in two parts, whisking gently to create a smooth batter. Add the melted butter (see note below). Let the batter rest for 1 hour at room temperature prior to cooking.

Note: Before adding the melted butter, make sure the mixture is at room temperature; otherwise, the butter will solidify and make the batter grainy. You can also add the melted butter after the batter has rested and come to room temperature.

Step 2: Cooking the Crêpes

To cook the crêpes, heat a crepe pan over medium heat. Lightly grease with the butter.

Pour enough batter into the pan and swirl to evenly coat the surface. Cook the crêpe until it begins to bubble and the edges begin to brown, about 1 to 2 minutes. Flip and cook until it no longer sticks. Transfer to a platter and continue with the rest of the batter.

Use the crêpes as desired or store them for future use. The number of crêpes will vary based on the size of the pan you choose to use.