

Makes eight to ten 8-inch crêpes

Use Chantal® Copper Fusion® 10" Fry Pan

## Sara Moulton's Basic Crêpes\*

### Main Ingredients:

5 tablespoons unsalted butter

1 cup whole milk

$\frac{3}{4}$  cup unbleached all-purpose flour

2 large eggs

$\frac{1}{4}$  teaspoon table salt

### Preparation:

1. Melt the butter; set aside 2 tablespoons and combine the remaining 3 tablespoons, the milk, flour, eggs, and salt in a blender. Blend until smooth. Transfer to a bowl, cover, and set aside at room temperature for 30 minutes.
2. Lightly brush a 10-inch crêpe pan with some of the reserved melted butter and heat over medium-high heat until hot but not smoking. Reduce the heat to medium.
3. Stir the batter and ladle a scant  $\frac{1}{4}$  cup into the pan, tilting and rotating the pan until the batter coats the bottom. Cook for 30 to 45 seconds, or until the surface of the crêpe looks set and the bottom is barely golden. Turn the crêpe and cook for 30 seconds more on the second side.
4. Transfer the crêpes to a cooling rack as they are cooked. Once they are cool, stack them until you are ready to use them. Wrap and freeze any extra crêpes for later use.



\*From SARA MOULTON'S EVERYDAY FAMILY DINNERS by Sara Moulton.

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