



## Easy French crepes



5 from 3 reviews

Prep Time: 5 mins · Cook Time: 15 mins · Total Time: 20 mins · Yield: 20 crepes

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### Description

*The classic French crepes recipe you need in your life. Perfect for any occasion, they can be served with either a sweet or a savory topping.*

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### Ingredients

SCALE

- 2 cup (250g) all-purpose flour\*, sifted
- 1 pinch of salt
- 4 large eggs
- 1/4 cup (50g) melted butter
- 1 Tablespoon (15g) sugar (optional)
- 2 cups (500 ml) milk
- 2 Tablespoons oil for cooking

### Instructions

- 1 Pour flour and salt in a large bowl and make a well in the center. Add the eggs, the melted butter, and the optional sugar if desired. Whisk vigorously starting from the center, and slowly start to pour in a little milk, mixing as you pour, to keep the batter smooth. Pour in the rest of the milk until it looks smooth. Cover the bowl and let sit for 2 hours.\*\*
- 2 Heat a 15 cm/6-inch crepes pan and grease with oil using a piece of paper towel. Pour in a ladle of dough by tilting the pan in all directions to distribute the dough well. Heat until the surface is cooked, then flip the pancakes and cook the other surface for about a minute, or until the crepe becomes lightly blonde. Proceed the same with the remaining batter.
- 3 Stack the crepes onto a plate, and serve with your favorite topping (usually in France: butter and sugar, jam, or melted chocolate).

## Croissants

### Ingredients

- 3 sheets ready rolled puff pastry (frozen)
- 1 cup Nutella chocolate hazelnut spread
- 1 egg (lightly beaten)

### Method

1

Preheat oven to 200°C (180°C fan-forced). Line a baking tray with baking paper and gather ingredients.

2

Place pastry on a cutting board and cut each square in half and then cut each rectangle diagonally so you have 4 right-angled triangles. Proceed the same way with the other two sheets so you have 12 triangles altogether.

3

Place a teaspoon of Nutella in the middle of the shortest end of each triangle and brush the remaining tail with beaten egg.

4

Roll each pastry up. Bend a curve in each pastry when rolled.

5

Place on baking tray and brush with beaten egg.

6

Bake for 12-15 minutes or until golden.

## Tarte Tatin

### Ingredients

- 1 sheet ready-rolled puff pastry
- 4 Granny Smith apples
- 125g caster sugar
- 100ml water
- 25g unsalted butter, chopped

### Method

1

Preheat oven to 200°C.

2

Combine the sugar and water in a small (20cm) ovenproof frying pan or saucepan over a medium heat. Stir through until the sugar dissolved. Turn up the heat and bring to the boil. Without stirring, continue to boil the sugar syrup until it begins to caramelise. Swirl the mixture to even out the colour.

3

Remove pan from heat and add butter pieces and swirl again to combine.

4

Carefully place the apple pieces into the caramel to make a circle. The core-side of the apple pieces should be facing upwards. Cut the remaining apple pieces to fill in the gaps between the bigger pieces.

5

Place back on a medium heat for 10 minutes to begin the cooking and the caramelising of the apples.

6

Meanwhile, trim the pastry sheet into a circle that is slightly larger than the circle made by the apple pieces in the pan.

7

Remove the pan from the heat and cover with the pastry, tucking the edges down and over all the apple pieces.

8

Bake in the oven for 25 minutes until the pastry has puffed up and is golden brown. Allow to sit for a couple of minutes in the pan before inverting on to a serving plate.

## Potato Gratin

### Ingredients

- 500 g potato (thinly sliced)
- 1 tsp onion flakes
- 1 clove garlic (sliced,\*optional)
- 1/4 cup tasty cheese (grated)
- 1/4 cup parmesan cheese (grated)
- 1/2 cup thickened cream
- 1/4 cup milk
- salt and pepper (to taste)

1

Preheat oven to 190°C and grease a 23cm pie dish.

How to easily prepare garlic

2

Place all ingredients into a large mixing bowl- toss to combine then pour into greased dish and arrange top pieces of potato to sit evenly.

3

Bake in oven for 55 minutes then serve.

## Quiche

### Ingredients

- 1 pkt shortcrust pastry
- 250g rashers bacon, rind and fat removed, chopped
- 1 cup grated tasty cheese
- 3 eggs
- 300ml pouring cream

### Method

1

Place a baking tray in oven and preheat oven and tray to 200°C.

2

Line base and sides of a 2.5cm deep, 25cm (base) fluted loose-based flan with pastry.

3

Cover with baking paper and weights (rice or beans work well) and bake according to directions on the packet.

4

Meanwhile, heat a non-stick frying pan over medium-high heat. Add bacon and cook for 4 minutes or until light golden. Set aside to cool completely.

5

Reduce oven to 180°C. Spread bacon mixture over pastry base.

6

Top with cheese.

7

Place eggs, cream and salt and pepper in a jug and beat with a fork until well combined. Pour over cheese.

8

Bake for 25 to 30 minutes or until the centre is set.

9

Cut into slices and serve hot or cold with salad.