



JERNEJ KITCHEN

HOW TO MAKE CRÊPES

Learn how to make easy, thin Crêpes. This simple recipe takes only a few minutes to make and you can whisk them by hand or make them in a blender.

MAKES	14	THIN CREPES
PREPARATION:	5	MINUTES
COOK:	15	MINUTES
TOTAL TIME:	20	MINUTES

CRÊPE BATTER

360 ml (1 1/2 cup) milk, at room temp
30 g (2 tbsp) butter
110 g (4 oz / 1 scant cup) all-purpose flour
2 eggs
1 tbsp sugar
1 tsp vanilla paste
30 g (2 tbsp) butter, for greasing the pan

TOOLS AND EQUIPEMENT

saucepan
bowl
non-stick pan
whisk

Sponsored

BROWN BUTTER

First, make the brown butter. Add butter to a saucepan and place over high heat. Leave the butter to melt, then cook for about 2 - 3 minutes over high heat, shaking the pan from time to time until the butter becomes light brown and has a nutty aroma.

TIP

[The brown butter makes these crepes nutty and special. However, feel free to skip this step and use melted unsalted butter instead.](#)

MAKE THE CRÊPES BATTER

In a bowl whisk to combine all-purpose flour, sugar, a pinch of salt, vanilla, eggs, and melted butter (slightly cool). Add 2 - 3 tablespoons of milk. Whisk to get a thick mixture, then add 1/3 of the milk and whisk to get a smooth mixture. Pour in the rest of the milk and whisk into a runny, smooth mixture. Feel free to use a blender for this step.

TIP

[Optionally set the mixture aside for 10 minutes. This will help the crêpes to cook easier.](#)

MAKE THE CRÊPES

Place a crêpe pan or a regular non-stick pan over medium heat. When the pan is hot, grease with butter, then pour in the batter. For a 20 cm (8-inch) pan, add about 1/4 cup of batter. Tilt and twirl the pan so the batter spreads evenly. Cook for a minute, then flip the crepe and cook for another 30 seconds or so. Transfer to a plate and continue cooking the rest of the crepes, making sure to grease the pan between each crepe.

Serve with your favorite filling.