

Buckwheat Crepes with Ham and Egg



JERNEJ KITCHEN

BUCKWHEAT CREPES WITH HAM AND EGG

Buckwheat Crepes with Ham and Egg or Galettes Bretonnes are an incredibly simple recipe for a tasty breakfast, brunch, or Easter holiday.

- makes
8
crepes
- preparation:
15
minutes
- cook:
10
minutes
- total time:
25
minutes

crepe mixture

Combine milk, egg, both flours (or only buckwheat flour) and melted butter in a blender or electric mixer. Blend until smooth and set aside until needed.

cook the crepes

Make each crepe separately. Place the crepe pan over medium-low heat. First, grease the pan with a bit of butter. Add some batter and divide the batter equally by swirling the pan when it melts. After 10 seconds, add the egg to the center of the crepe. Using a spatula, divide the egg white evenly over the crepe. Arrange the shredded ham around the egg yolk. Sprinkle the ham with shredded cheese and sprinkle with salt and pepper. Cover with a lid or a different pan. Reduce the cooking temperature and cook for 30 - 60 seconds or until the egg yolk is cooked. Remove the lid. Fold the crepe into a square using a spatula and transfer to a serving plate. Repeat the process with the rest of the ingredients.

serve

Sprinkle the Buckwheat Crepes with Ham and Egg with chopped chives, then serve.

crepe mixture

300 ml (1 1/4 cups) milk

1 egg

pinch of salt

10 g (3 tsp) all-purpose flour

70 g (2/3 cup) buckwheat flour

20 g (4 tsp) unsalted butter, melted

butter, to cook

filling

8 eggs

12 slices ham or prosciutto cotto

120 g (1 cup) shredded cheese, Edam or Gouda

chopped chives, to serve

Tools and equipment

blender or electric mixer

crepe pan

spatula

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