

The Hundred-Foot Journey: Apricot-Spiced Crêpes

Courtesy of Le Crueset

Serves 6-8

Ingredients:

For the Crêpe Batter:

1 cup all-purpose flour

¼ tsp salt

2 large eggs

1 cup milk

2 Tbsp. unsalted butter, melted and cooled

Vegetable oil for frying

For the Filling:

1 lb fresh Okanagan apricot halves, (or canned apricot halves, drained)

3 Tbsp. crème fraîche or sour cream

¼ tsp. apple pie spice (cinnamon, nutmeg and allspice)

To Serve:

Pinch of sugar

Ice cream, crème fraîche or sour cream

Directions:

Crêpe Batter:

Sift the flour and salt into a bowl. Make a well in the middle; add the eggs and half of the milk.

Whisk until smooth. Whisk in the remaining milk and cooled butter.

Leave the batter to stand for 1-2 hours before using. If the consistency thickens after standing, add 2-3 Tbsp. of milk. Consistency should be similar to un-whipped whipping cream.

n.b: The crêpe batter can also be made in a blender or food processor. This does make the batter a little foamy, so leave it for the full standing time until the foam subsides.

Crêpe Filling:

While the crêpe batter is standing, make the filling. Put the drained apricots into a blender or food processor with the cream and apple pie spice; blend until smooth.

Crêpes:

Heat the crêpe pan or large frying pan over medium heat, wiping the surface with a little oil. When hot, add about ¼ cup of the batter and spread thinly across the entire surface, using a rubber spatula.

Cook until bubbles begin to rise through the surface. Flip the crêpe and cook the other side until it is a light golden brown.

Slide the crêpes out of the pan and stack them on a plate; they should not stick together –they can be separated by parchment paper or wax paper. Cover with aluminum foil or a tea towel to keep warm.

To Serve:

Spread about 2 teaspoons of apricot purée over one half of each crêpe and fold into quarters. Sprinkle with a little sugar and serve warm with ice-cream, crème fraîche, or sour cream.