

RED BICYCLETTE

French Country Crepes with Butter and Sugar

1 Egg
1 Egg yolk
1 T Sugar
Big pinch of salt
1/2 c Milk
1/2 c Water
1 c Flour
3 T Butter, melted
Butter for spreading and cooking
Turbinado sugar or raw sugar for sprinkling

Directions

Beat together egg, egg yolk, sugar, and salt in large bowl. Whisk in milk and water. While whisking, sprinkle on a little bit of flour at a time until all the flour has been incorporated, and then slowly whisk in melted butter. Strain mixture to remove any lumps, and refrigerate for at least 30 minutes. Heat a 7-inch nonstick pan over medium-high heat and add a small pat of butter. When butter starts to foam, mix the batter and pour 1/3 cup batter into the pan. Spread the batter over the bottom by quickly tilting the pan, pouring any excess batter out. When the bottom of the crêpe has become golden brown, flip using your fingers and a spatula. When the other side is golden, slide crêpe out onto a plate. Spread the crêpe with butter and sprinkle with turbinado sugar. Roll or fold the crêpe and serve.

Serves 6

Delicious, when paired with Red Bicycleette® Chardonnay