

Crepes

250g Plain Flour

30g caster sugar

Pinch of salt

4 eggs

650ml Milk, boiled with 1 vanilla pod and seeds, cooled and strained

200ml pouring cream

25ml vegetable oil

30g butter

To make crepes

Sift the flour, sugar and salt together in a bowl. Add the eggs 1 at a time, mixing well with a wooden spoon. Add the milk gradually until you have a smooth batter, then add the cream and allow to rest for at least 30 minutes.

To cook the crepes, heat a non stick 30cm wide crepe or frying pan with a little vegetable oil over a medium heat. Once hot pour off the excess oil, and a little butter and melt gently. Then using a ladle pour in a little batter and cook for 1-2 minutes on each side, tossing or turning with a palette knife. Once cooked store the crepes on a plate with greaseproof paper squares between them. Repeat the process until you have 12 perfect crepes. Fold each crepe in 4, to make triangles and place on lightly buttered baking tray.