

French for Everyone

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Crepes With Lemon Sauce

FREE RECIPE FROM FRENCH FOR EVERYONE BY
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WITH LEMON SAUCE, PAGE 152.

My mother's favourite dessert crepe, this is another perfect example of how simple can be great.



SERVES 4

2 free-range eggs
3 teaspoons caster sugar
200 ml milk
pinch salt
1/2 vanilla pod, halved lengthways, seeds scraped
125 g plain flour
2 teaspoons dark rum
25 g unsalted butter, melted and cooled, plus extra for cooking



LEMON SAUCE

120 g caster sugar
1/3 cup (80 ml) water
finely shredded zest of 1 lemon, plus 2 1/2 tablespoons juice

1. Place the eggs, sugar, milk, salt and vanilla seeds in a large bowl and whisk to combine. Whisking continuously, slowly add the flour, whisking until a smooth batter forms. Whisk in the rum and melted butter. Cover, then leave to rest at room temperature for 2 hours before cooking.
2. Heat a 20 cm heavy-based non-stick frying pan over medium heat, then add 1/2 teaspoon of the extra melted butter to coat the base of the pan. Add 50 ml of the crepe batter (slightly less than 1/4 cup), turning the pan to coat the base completely. Cook the batter for 1 minute or until you see the edges of the crepe beginning to turn crisp, then use a spatula to loosen the crepe from the side to check it is golden underneath. Turn the crepe and cook for another 10–15 seconds. Transfer to a plate and keep warm. Repeat with more butter and the remaining crepe batter, stacking the crepes on top of each other as you go. (Makes 8 crepes.)
3. For the lemon sauce, place the sugar and 1/4 cup (60 ml) of the water in a small heavy-based saucepan over medium–high heat and cook, swirling the pan occasionally, for 8–10 minutes or until golden brown. Remove from the heat and add the lemon juice and remaining water, stirring with a wooden spoon until combined, then add the lemon zest.
4. Fold each crepe into quarters and drizzle with the lemon sauce. Serve.