



Lemon Crepes

Season: Any

Type: Sweet

Difficulty: Easy

Serves: Makes 10 crepes

Fresh from the garden: eggs, lemons

Recipe source: SAKG Cooking with Kids

Equipment:

shallow ovenproof dish
digital scales
18 cm frying pan
sieve
bowls – 1 medium, 1 large
metric measuring cups
whisk
fork
baking paper
small ladle
egg lifter
baking tray
citrus juicer

Ingredients:

30 g butter
150 g plain flour
pinch of salt
2 eggs
1 1/2 cups milk, plus 1/4 cup extra
2 lemons
1/2 cup sugar (approx)

What to do:

- Weigh the butter and melt in small saucepan over medium heat, then allow to cool.
- Sift the flour and salt into a large bowl and make a well in the centre.
- Break the eggs into a medium bowl, add 1 ½ cups milk and whisk together lightly. Add the cooled, melted butter to the milk and eggs.
- Tip the egg/butter mixture into the well in the flour and gradually fork in the flour. Using the whisk, mix until smooth. (If time allows refrigerate 2 hours before cooking.) The consistency of the batter should be like cream. If the batter is too thick, add a little of the extra milk.
- While the batter is resting, juice the lemons.
- To cook the crepes, put a dab of butter on a piece of baking paper and grease the base of the frying pan. Heat the pan over a high heat.
- Spoon one ladleful of batter into the pan and immediately lift and tilt the pan so the batter flows evenly all over the base of the pan. Place the pan flat on the stove again, reduce the heat to moderate and leave for 1 minute. Shake the pan to ensure the pancake is not sticking and, using the egg lifter, flip the pancake over. After less than a minute on this side, slide the pancake onto a waiting baking tray.
- Continue until you have used all the batter. Try to make your pancakes as thin as possible. You may need to re-butter the base of the frying pan after every 2 or 3 pancakes.
- When all the pancakes are cooked, take one pancake at a time, drizzle it with lemon juice, sprinkle it with sugar and roll it up tightly like a sausage. The pancakes can be placed in an ovenproof dish in a warm oven until you are ready to serve.