



CRÊPES

50 SAVORY AND SWEET RECIPES

MARTHA HOLMBERG
PHOTOGRAPHS BY JAMES BAIGRIE

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#awesomefriends.

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INTRODUCTION

WHY I LOVE CRÊPES

I went to cooking school in Paris, but it wasn't from my toque-clad teachers that I learned to make crêpes. It was from my junior high school friend Tanni Young, when we lived in Arlington, Virginia. We would restore ourselves after a long day of being fourteen-year-old girls by making crêpes filled with cheddar cheese as an after-school snack. I'm sure those crêpes were short on finesse, but I still remember how satisfying it was to turn and tilt the pan, watch the liquid batter travel across its surface until no more pan was visible, and then wait until the steam rising from the crêpe slowed down, the signal that it was time to flip it. A few seconds of cooking on the second side, a shower of grated cheese, a flick of the spatula to fold the crêpe in half, and we had an awesome snack, ready to eat in all its gooey, cheesy goodness.

While our peers were enjoying Cheetos, we were eating crêpes. We felt special because crêpes were special. Even though they're related to the homey pancake, crêpes have an allure that I think is about more than the way they taste. Depending on what your first crêpe experience was, they can feel elegant, exotic, nostalgic, sophisticated, indulgent, or comforting.

As you'll see when you look at the recipe list in this book, crêpes fit the bill for almost every eating occasion: breakfast, brunch, a quick afternoon treat, an hors d'oeuvre to serve with a glass of sparkling crémant de Loire, a plated hors d'oeuvre for a fancy dinner, a main course for a family (or fancy) dinner, and desserts galore. If you tried, you could work crêpes into the soup and salad courses, too (a chiffonade of crêpes in consommé is a famous soup, but for the purposes of this book, we're not ranging that far).

In other words, crêpes are versatile. And the place where “versatile,” “special,” and “easy” intersect is the place every smart cook wants to be.

HOW I CHOSE THE RECIPES FOR THIS BOOK

The crêpes in this book are simply ones that I think are delicious, fun,

and worth the effort to make. The recipes make use of a broad range of ingredients—cheeses, meat and chicken, fresh vegetables, seafood, fruit, and, of course, chocolate. And they also give a nod to the seasons:

Asparagus and Prosciutto Crêpes with [Lemon-Caper Dipping Sauce](#) in spring, [Mixed Berry Crêpes with Ginger and Mascarpone](#) in summer.

You'll find cocktail crêpes and brunch crêpes and main dish crêpes, but sometimes how and when you serve the crêpes just depend on you.

Many of the recipes can suit more than one type of meal.

There's only room for about four dozen recipes in the book, so I've left out a lot of classic crêpe recipes. You won't find your Hungarian grandmother's *palacsinta* nor an authentic Brittany *galette complète* with a fried egg plopped in the center (I never did like those fried-egg crêpes!), but I hope you will find many recipes to love and to fold into your repertoire of favorite things to cook.

I've arranged the recipes so that you start with the basic crêpe recipes themselves. [Versatile Crêpes](#) is the workhorse of the book and serves as a good choice for just about any of the recipes. But you have five other basic crêpe recipes to choose from, depending on the flavor or texture you would like to bring to your dish.





CHOOSING YOUR PAN—DO YOU NEED SOMETHING SPECIAL?

Let me start by telling you that you don't need a fancy crêpe pan to make beautiful crêpes. You can use just about any pan—an actual crêpe pan, an omelet pan, or a plain old skillet—as long as it has a heavy, flat bottom surface. It's okay if the sides of the pan are curved, but the base of the pan should have the same diameter that you want for your crêpes. For most of the recipes in this book, you'll need 8-in/20-cm crêpes. But don't worry if you don't have a pan with an 8-in/20-cm bottom on hand. If your best pan for the job will make 7-in/17-cm crêpes, or even 9-in/23-cm crêpes, it's going to be okay. Adjust the fillings in the recipes accordingly, and your crêpes will still be delicious.

Nonstick or not? For years, I used a beat-up nonstick crêpe pan that had a lovely 1970s “harvest gold” enamel exterior; my mom must have gotten it as a gift. But that pan bit the dust ages ago, and all of my recent crêpes have slid with ease from my go-to skillet: a Calphalon stainless-steel model. It’s not nonstick; it simply has a nicely seasoned surface that allows me to cook eggs, fish, or whatever I want without the food sticking. The heavy base delivers even heat, which is very important for frying crêpes.

A nonstick surface does forgive a multitude of sins, however, so if you want a foolproof option, look for a good-quality nonstick skillet that feels heavy and well made. Even with nonstick, good heat distribution is important. Some nonstick crêpe pans on the market feel more like novelty pans than hardworking cookware, so be judicious.

Another option is a real French crêpe pan made of blue steel (also sometimes called black steel). Making crêpes with one is a lovely experience. This type of pan is inexpensive and makes you feel quite Parisian as you produce perfect, lacy crêpes from this timeless-looking, bare-bones pan, the design of which probably hasn’t changed in 150 years. I bought an 8-in/20-cm blue steel pan for developing the recipes in this book and got good-looking crêpes with ease, right from the start. But you do need to season this type of pan before you start to cook, so read the instructions that come with it. And these pans will rust in a heartbeat, so be sure to dry them thoroughly after a gentle washing with hot water and a drop of dish soap. No dishwasher, please.





OTHER EQUIPMENT FOR CRÊPES

One of the many joys of crêpes (aside from how delicious and satisfying they are to eat) is that their manufacture is so simple—the right pan is

key, but beyond that, a bowl and a whisk will do it.

For blending: Now that I've said that a bowl and a whisk are all you need, let me also tell you that a blender is a crêpe-maker's best friend—it's brilliant at mixing the batter, with not a lump in sight. I like to make a batch of crêpe batter in the blender, and let it rest in the fridge right in the blender jar. When I'm ready to cook, I pour the batter into a shorter, wider measuring cup, from which I dip out my portion of batter as I make the crêpes.

For measuring: It's very important that you use the right quantity of batter for each crêpe, and the best way to do that is to use a utensil that will give you a measured amount. I use a ¼-cup/60-ml metal measuring cup with a nice, long handle. I can dip it into the batter and pour the batter into the crêpe pan with a nice amount of control. A small ladle works well, too—anything that helps you deliver a consistent amount of batter to the pan and keeps your fingers clean.

For flipping: You need something to flip your crêpes, of course, unless you're the type who likes to show off and flip food in the air. I use a thin-bladed table knife, at first to lift up an edge of the crêpe and peek at the underside to see if it's browned and ready to be flipped. When it's ready, I gently slip the knife under the center of the crêpe and lift it up (the crêpe drapes over the sides of the knife), and then I flip it over and back into the pan.

It's simpler than it sounds, and on the occasions when my crêpe lands a little off center, it's easy to just coax it into place with my fingers. A long metal offset spatula would work well, too. Just be careful not to scrape the surface of your pan with your flipping utensil, especially if the pan is nonstick.

[EQUIPMENT YOU'LL NEED TO MAKE THE FILLINGS AND TOPPINGS](#)

Knives: I can cook a meal just about anywhere—a campsite, a motel kitchenette, the back of a pickup—as long as I've got a good knife. And by “good,” I mean sharp. You will instantly become a better cook if you switch from using a dull or substandard knife to a good-quality knife

with a sharp edge.

At a minimum, you should have a chef's knife—that's the knife with the wide, tapered blade that allows you to "rock chop," or hold the tip of the knife down on the cutting board while you lift and lower the handle to guide the blade across the pile of whatever you're chopping. You don't need a huge chef's knife, however. If you're slightly uncomfortable with the thought of wielding a blade that looks like it could eviscerate a large watermelon, try a 6-in/15-cm chef's knife; I get a lot of use out of mine. A small paring knife is also a good thing to have around. Think of it as the chef's knife's lieutenant; it's useful for the smaller tasks, like cutting away citrus peel and slicing fruit.

Rasp grater: Who knew that getting a new style of grater would change my life so drastically? When the rasp-style graters came on the market a dozen or so years ago (Microplane is the main manufacturer), my pastas instantly became cheesier, my orange muffins zestier, and my Caesar salads more garlicky, all because the rasp grater is so much more efficient and pleasant to use than the old box grater. So if you don't already have one, get one! All the Parmigiano-Reggiano in this book was grated with a rasp grater before measuring, and the same goes for the citrus zests.

Baking parchment and silicone baking mats: In several recipes I suggest using parchment, which is a coated paper that can withstand the heat of the oven (it does turn golden brown when the oven's up above 450°F/230°C/gas 8, but the beauty of it is that it won't burn). It's used to line baking sheets so your food doesn't stick, and to facilitate cleanup. The best parchment to use are the precut sheets that come flat in a box. Unfortunately, they're hard to find in stores (you can order them from the King Arthur Flour Web site at www.kingarthur.com), and you need a wide shelf to store them. I prefer them because they lie flat and fit perfectly in a standard baking sheet. If you can't find this kind or don't have room, your grocery store will carry parchment in a roll near the foil and plastic wrap. You'll need to smooth out the curled-up edges as you work your way through the roll, but that's no big deal.

A reusable option is a silicone baking mat. Once you try baking with these mats, you're likely to get hooked on them because they won't get soggy from bubbling juices the way parchment does, and they make cleanup a breeze. The baking mats come in several sizes, including round ones designed for cake pans.

[INGREDIENTS FOR MAKING YOUR CRÊPES](#)

If you looked, I'd bet you could find a thousand recipes for making basic crêpes, each of them a little different. But all of them would call for essentially the same ingredients: eggs, milk, flour, salt, and butter. These are all ingredients you're likely to have on hand, which is one more reason why I love crêpes—they can be spur-of-the-moment treats.

In the recipes in this book, the quantities of the eggs, milk, salt, and butter are pretty much the same, but the choice of flour gives the crêpe its distinctive character.

All-purpose flour: All-purpose is the flour typically used because it has enough protein to give a crêpe some structure without being tough. I've seen recipes that call for cake flour, but I think the results are too delicate. Plus, cake flour really has no flavor or nutritional value, so for me, it's not an option.

Whole-wheat pastry flour: This whole-grain flour is delicate enough to use for many pastries. The flour is milled from soft, low-protein wheat (usually around 9 percent protein), which helps keep the texture of the crêpe light while still delivering a whole-grain flavor.

Buckwheat flour: The [Buckwheat Crêpes](#) call for buckwheat flour, which is something you probably don't have in your cupboard. The seeds of the buckwheat plant, which is related to rhubarb, are ground into an earthy, nutty flour. This is the traditional flour used for crêpes in Brittany, which are called *galettes de sarrasin*, and it definitely adds a note of authenticity to your crêpes. That said, it only works in dishes where a hearty flavor and texture are welcome. You can find buckwheat flour easily at stores where whole grains are sold.

Rice flour: So many people are avoiding gluten these days, either because they've discovered they have a true intolerance or because they're exploring ways to improve their diets, so I wanted to be sure to have at least one gluten-free option: crêpes made with rice flour. Rice flour is just what it sounds like—rice that's been ground into flour. It looks and behaves a lot like wheat flour, though I've noticed that as the rice flour crêpe batter sits, it tends to separate. So you need to stir it back together often. Rice flour makes truly delicious, delicate crêpes, so the extra stirring is well worthwhile. The flour is available at most grocery stores, in the whole-grains section.

Chickpea flour: One recipe in the book calls for chickpea flour, which is quite common in India but is not so well known in the United States. Sometimes called garbanzo flour, chickpea flour can be found at Indian grocery stores. It's also popping up these days at regular grocery stores, in the same aisle as the buckwheat and rice flours. Chickpea flour is not as fine and floury as the others. Like rice flour, it's gluten-free, and the flavor is addictive.

Note that no matter what type of flour you use, if you're measuring it by volume (in a measuring cup) rather than by weight, please use the following method: spoon the flour from the bag into your measuring cup, then sweep the back of a knife across the cup to level off the flour. This is how I've measured all the flours in these recipes. Some people like to scoop the flour directly from the bag and then sweep. But if you measure flour that way, you may compact the flour in your cup, thus adding more flour to the batter than I do with my method. And too much flour will make your crêpes heavy.



Almond paste: Almond paste appears in the batter for [Almond-Brown Butter Crêpes](#), which is a dessert recipe. Almond paste is simply very finely ground almonds and sugar made into a paste, and it's used in all

types of confections. Don't buy marzipan by mistake; it's similar in that it's made from almonds, but it won't work in this recipe. It contains more sugar and a few other ingredients that we don't want here. A good grocery store will carry almond paste, as will online baking sources such as King Arthur Flour.

Eggs: I use large eggs in all the recipes, and whether they're cold or at room temperature doesn't matter—I'm way too lazy a cook to pay attention to that kind of thing, though my baker colleagues assure me that it matters in some circumstances. But please use fresh eggs (check the dates when you buy your next carton, and choose the one with the latest date). And please use eggs that come from humanely raised chickens, if you can. Look for "Certified Humane" on the label for some assurance about how the chickens are treated.

Milk: I alternate between whole milk and 2 percent milk, using whatever I have in the fridge. Crêpes made with whole milk will be a touch richer and more tender because there's a smidge less protein in whole milk, but the difference is hardly noticeable. Again, choosing milk that comes from humanely raised cows is a nice idea.

Butter: I love salted butter because I love salt, but for control purposes, I've used unsalted butter in the recipes, unless otherwise specified. In most of the crêpe batter recipes, butter plays a big role, so please use something nice (meaning butter that hasn't sat in the fridge for a month oxidizing).

[THOUGHTS ON TECHNIQUE](#)

The only way to make a perfect crêpe is to first make about a hundred not-so-perfect crêpes. How come? Because it's really a matter of practice makes perfect and getting to know how your batter cooks in your pan on your stove. Plus, you need to decide what features you like in a crêpe. An evenly browned surface? Use a nonstick pan with minimal butter. A lacy, crêpe-y surface? Use more butter and a really hot pan. A super-delicate texture? Add a bit more milk to the batter. As you work with the recipes in this book, you'll learn how to adapt them to your taste.

It may require making a hundred crêpes in order to achieve perfection. Or it may only take you a few tries to produce a crêpe that you're not only proud of but that you want to eat the moment it slides from the pan, glossed with a dab of salted butter drizzled with a bit of honey or maple syrup. At least, that's what happens to me every time I cook crêpes.

The real key to mastering crêpes is patience. You're trying to juggle four variables: the consistency of the batter, the amount of batter, the amount of butter, and the heat of the pan. You may need a few tries to understand how everything fits together, so don't get frustrated if your first few crêpes are a touch wonky-looking (they'll still be delicious and will make a perfect cook's treat!).

Consistency of the batter: The recipes in this book make crêpes that are tender and delicious but not super-delicate. I like to have enough substance in my crêpe so it can stand up to the fillings and toppings without getting soggy. For a more delicate crêpe, just reduce the amount of flour by 1 tbsp or so.

You can cook your crêpes immediately after you've blended the batter, but it's much better if you let the batter rest for at least 30 minutes (and ideally overnight). In doing so, you're allowing the starch in the flour—whatever flour you're using—to fully hydrate and swell. Once the starch is hydrated, you can adjust the amount of milk to give your batter the ideal consistency, which is about as thick as heavy cream. If your batter seems thicker—more like pancake batter—add more milk and whisk to blend. If it's too thin for some reason, whisk in a touch more flour and give it another rest.

Amount of batter: The amount of batter you pour into the pan will determine the size and thickness of your crêpe. I've specified the amount that works to create an 8-in/20-cm crêpe, but you'll need to experiment to see what works with your pan. If you find you've added too much batter to the pan, just tip the pan to pour the batter back into your batter bowl. Your crêpe will have a little "tail," which you can just cut off after cooking; no worries.

Amount of butter: Determining the right amount of butter to use in the crêpe pan is more of an art than a science, and to be honest, I can't tell you exactly how much I use for each crêpe. I put a bit of butter into a small bowl and then fold a paper towel to use for spreading a slick of the butter in the pan. After cooking each crêpe, I give the pan a swipe with the towel, which seems to deposit the right amount of butter.

With a regular (not nonstick) pan, you need enough butter to prevent the batter from sticking. Too much butter, however, and the batter won't "grab" the surface of the pan as you tilt it; instead, the batter will just slide around and get gloppy. This is even more true with a nonstick pan. When you use a nonstick, the butter isn't there to help the crêpe release; it's there to add flavor and to help brown the crêpe. So for nonstick, be judicious with the butter.

Temperature of pan: The heat of the pan is perhaps the most important element in making crêpes. If the pan's not hot enough, the underside of the crêpe won't brown, and your crêpe will look anemic. If the pan's really too cold, you risk the batter sticking to it.

If the pan is too hot, the batter will bubble furiously and your crêpe will have lots of holes in it. And of course, you risk burning the crêpe. A well-fried crêpe will have a lacy brown pattern to it with quite a few speckles, which should be a tawny brown, not black.

So, the perfect pan temperature is one that produces a satisfying sizzle when the batter hits the pan and yet allows the batter to flow freely to all areas of the pan before it completely sets up into a crêpe.

Which batter to use: This book includes recipes for six different types of crêpes. In each filled crêpe recipe, I suggest one or two types of crêpes that I think are an ideal match for the filling, but you should feel free to use whichever type you like. There's only one that wouldn't work for savory dishes—the [Almond-Brown Butter Crêpes](#). And likewise there's only one that would be truly awful in a dessert—the [Chickpea Flour Crêpes](#).

HOW TO MAKE CRÊPE BATTER BY HAND

Lumps can be a problem if you make your crêpe batter by hand, but this method will minimize that threat: Put the eggs, about ½ cup/120 ml of milk, and the salt in your bowl and whisk until nicely blended. Dump in about half the flour and whisk like mad to make a thick paste. Whisk in a little bit more milk, and then add the rest of the flour and whisk again until you have a smooth, thick batter. Begin whisking in the remaining milk, a little at a time, making sure the milk is incorporated each time before adding more. If you add too much too fast, the batter will be lumpy. Whisk in the melted butter as the final step.

HOW TO REHEAT CRÊPES

Every recipe assumes that you've already made the crêpes suggested in the list of ingredients and are ready to tackle the rest of the dish. You may have made them 5 minutes ahead, in which case they'll still be nicely warm. But if you've made them hours or days ahead, they'll need to be reheated, or at least refreshed until pliable. In some recipes, you'll accomplish this by laying the crêpes in a hot skillet and heating them, one by one. In others, you'll heat the entire stack. To do this, preheat the oven to 300°F/150°C/gas 2. Put the crêpes on a large plate, cover the plate with foil, and warm the crêpes until they're hot, about 10 minutes. You'll also be reheating filled crêpes in the oven in a baking dish. Each recipe will suggest the best way to reheat the crêpes.

HOW TO FOLD CRÊPES

The recipes in this book suggest seven ways to fold your crêpes, each one showcasing the fillings and toppings to their best advantage: (1) rolled into a simple cylinder, (2) rolled and folded like a burrito, (3) pleated like a galette, and folded into (4) a half-moon, (5) a triangle, (6) a rectangular flat packet, or (7) a cone.

There are also two recipes in which you don't fold the crêpes at all, but rather stack them into a cake with filling in between each layer. The cake is then cut into gorgeous stripe-y wedges.









THE BASIC CRÊPE RECIPES

Versatile Crêpes

This is the standard batter that I use for so many of my crêpe dishes, both savory and sweet. The incredible flavor in these crêpes comes from the addition of brown butter, or *beurre noisette* in French, which means “hazelnut butter.” It is an apt name because the milk solids in the butter get toasted into a lovely mellow nuttiness. To boost the “dessertiness” of the crêpes, I’ll add about 2 tsp sugar and 1 tsp pure vanilla extract to the batter.

I always use the blender to make crêpe batter (it’s one of the few things I think a blender is good for!), but you can, of course, whisk together the batter by hand, if you like.

If you’re new to crêpe-making, prepare to mess up the first crêpe (or even more) as you get the hang of swirling the batter into the pan, having your pan at the right temperature, and the timing.

My advice is to make a double or triple batch of these crêpes. Spend 45 peaceful minutes making them, and then tuck them into your freezer in packets of around eight crêpes each. Then you’ll have the best fast-food option on the planet at your fingertips.

Makes fifteen to eighteen 8-in/20-cm crêpes (depending on how many you mess up at first!)

1¾ to 2¼ cups/420 to 540 ml whole milk

4 large eggs

½ tsp kosher salt

1½ cups/190 g all-purpose flour

6 tbsp/85 g unsalted butter, melted (preferably brown butter; [see recipe](#)), plus regular unsalted butter for the pan

Put 1¾ cups/420 ml of the milk, the eggs, and salt into a blender. Whiz for a few seconds to blend everything together. Remove the lid and add the flour. Cover and blend until very smooth, about 20 seconds. Remove

the lid, pour in the melted butter, cover, and whiz until combined, 10 seconds more.

Transfer the batter to a large glass measuring cup with a spout (or a bowl that's large enough to easily dip a $\frac{1}{4}$ -cup/60-ml measuring cup into). Let the batter rest for at least 5 minutes and up to 24 hours. (If resting for more than 30 minutes, store in the fridge.) When you're ready to make the crêpes, test the batter's consistency; it should be as thick as heavy cream but not as thick as pancake batter. If it feels too thick, whisk in up to $\frac{1}{2}$ cup/120 ml of the remaining milk.



Heat an 8-in/20-cm crêpe pan or nonstick skillet over medium-high heat until it's hot enough to make a drop of water sizzle upon contact. Using a folded paper towel, spread about $\frac{1}{2}$ tsp butter around the interior of the pan. The butter should sizzle upon contact but not instantly turn brown. You don't want the pan to be so hot that the butter burns.









Pour about $\frac{1}{4}$ cup/60 ml of the batter into the center of the pan, and at the same time lift the pan from the heat, tilting and turning it in all directions so the batter spreads evenly across the bottom of the pan in a thin circle. If the crêpe has any holes in it, quickly add a few drops of batter to fill them in. Or, if you have too much batter and the crêpe looks too thick,

immediately pour the excess back into the measuring cup or bowl of batter. You can always trim off the “tail” that’s left behind later.



Cook the crêpe until the edges begin to dry and lift from the sides of the pan, and the bottom is nicely browned, about 1 minute. To check for color, use a table knife, slim offset spatula, or your fingers to lift up an edge of the crêpe and look underneath. When the first side is ready, use the knife, spatula, or your fingers to lift the crêpe and quickly flip it over. Smooth out any folded edges or pleats and then cook until the center is firm and the second side is browned, too, about 20 seconds more. The first side is almost always much prettier and more evenly browned (in these recipes, we’ll call it the presentation side), while the second side tends to be more spotty.

Slide the crêpe from the pan onto a large plate or cooling rack. Repeat with the remaining batter, adjusting the heat and wiping the pan with more butter as you cook. You can stack the crêpes on the plate as they’re done. If you’re going to store them in the freezer, lay pieces of waxed or parchment paper between them so they don’t stick together. To keep in the fridge, just stack them neatly; no need for the paper separators. (Keep the stacks small if you usually cook for a few people, or make the stack larger if you find yourself cooking for a crowd most nights.) The crêpes will soften as they cool.



To store, wrap the stack in plastic wrap, and then slide it into a large zip-top freezer bag. The crêpes will keep in the fridge like this for up to 3 days, or in the freezer for 2 to 3 months.

To thaw, let the stack sit at room temperature until the crêpes are pliable, about an hour, and then peel them apart and proceed with your recipe.



MAKING BROWN BUTTER

For most recipes, I not only melt the butter, but I cook it until the water has boiled off and the milk solids are starting to turn golden

and take on a toasty flavor. At this stage, it's called *beurre noisette* in French ("hazelnut butter") or brown butter in English. I've been making my crêpes this way since learning the trick from food writer and fellow alum of La Varenne cooking school in Paris, Charles Pierce. I think it's such a clever way to add a depth of flavor to the crêpes.

Melt 7 tbsp/100 g of unsalted butter in a small saucepan or skillet over medium heat. Cook the butter, swirling the pan every few seconds, until all of the water inside the butter has sizzled off and the milk solids at the bottom of the pan begin to turn a pale golden color, 2 to 4 minutes. Continue cooking the butter until it turns golden brown and smells nutty and delicious, another few seconds. Immediately pour the brown butter into a bowl to stop the cooking. Let it cool to room temperature before using. When you add the butter to your crêpe recipe, be sure to include the delicious toasty brown milk solids. Makes about 6 tbsp/90 ml brown butter.

Gluten-Free Rice Flour Crêpes

I was so pleased when I tasted these gluten-free crêpes, which cookbook author and friend Laura Russell developed for the book. I had expected the recipe to be something of a compromise, but the flavor and texture of these crêpes are just delightful.

If you're avoiding gluten or hosting a gluten-free guest, these are the way to go. The texture is a touch more delicate than the [Whole-Wheat Crêpes](#), but they're still quite easy to handle. Do be precise when you measure out your rice flour, however. Spoon the flour into your dry measuring cup and then level off the surface with the back of a table knife. If the crêpes are too fragile, just whisk in a little more rice flour. And be sure to whisk the batter before cooking each crêpe because it tends to separate as it sits.

Makes about twelve 8-in/20-cm crêpes (or maybe less, depending on how many you mess up at first!)

1¾ cups/420 ml whole milk

3 large eggs

½ tsp kosher salt

1 cup plus 3 tbsp /185 g white rice flour

2 tbsp unsalted butter, melted, or canola oil, plus more butter for the pan

Put the milk, eggs, and salt into a blender. Whiz for about 30 seconds to blend everything together, and then carefully remove the lid and add the rice flour. Cover and blend until very smooth, 6 to 7 seconds. With the blender still running, pour in the melted butter and whiz until combined, 3 to 4 seconds more.

Transfer the batter to a large glass measuring cup with a spout (or a bowl that's large enough to easily dip a ¼-cup/60-ml measuring cup into). Let the batter rest for at least 1 hour at room temperature or up to 12 hours in the refrigerator.



When you're ready to make the crêpes, whisk the batter together until smooth; it tends to separate. Heat an 8-in/20-cm crêpe pan or nonstick skillet over medium-high heat until it's hot enough to make a drop of water sizzle upon contact. Using a folded paper towel, spread about ½ tsp butter around the interior of the pan. The butter should sizzle upon contact but not instantly turn brown. You don't want the pan to be so hot that the butter burns. Pour about ¼ cup/60 ml of the batter into the center of the pan, and at the same time lift the pan from the heat, tilting and turning it in all directions so the batter spreads evenly across the bottom of the pan in a thin circle. If the crêpe has any holes in it, quickly add a few drops of batter to fill them in. Or, if you have too much batter and the crêpe looks too thick, immediately pour the excess back into the measuring cup or bowl of batter. You can always trim off the "tail" that's left behind later.



Cook the crêpe until the edges begin to dry and lift from the sides of the pan, and the bottom is nicely browned, about 30 seconds to 1 minute. To check for color, use a table knife, slim offset spatula, or your fingers to lift up an edge of the crêpe and look underneath. When the first side is ready, use the knife, spatula, or your fingers to lift the crêpe and quickly flip it over. Smooth out any folded edges or pleats, and then cook until the center is firm and the second side is browned, too, about 30 seconds more. The first side is almost always much prettier and more evenly browned (in these recipes, we'll call that the presentation side), while the second side tends to be more spotty.

Slide the crêpe from the pan onto a large plate or cooling rack. Repeat with the remaining batter, whisking it until smooth and adjusting the heat and wiping the pan with more butter as you cook. You can stack the crêpes on the plate as they're done. If you're going to store them in the freezer, lay pieces of waxed or parchment paper between them so they don't stick together. To keep in the fridge, just stack them neatly; no need for the paper separators. (Keep the stacks small if you usually cook for a

few people, or make the stack larger if you find yourself cooking for a crowd most nights.) The crêpes will soften as they cool.



To store, wrap the stack in plastic wrap, and then slide it into a large zip-top freezer bag. The crêpes will keep in the fridge like this for up to 2 days, or in the freezer for 1 month.

To thaw, let the stack sit at room temperature until the crêpes are pliable, about an hour, and then peel them apart and proceed with your recipe.

Chickpea Flour Crêpes

These crêpes aren't nearly as versatile as the others in this book, but their earthy, beany flavor is so yummy that I wanted to include them anyway. They were developed by my friend and food writer Ivy Manning to use in her [Spiced Indian Potato and Chickpea Crêpes](#), but you'll find loads of other uses—dip them in yogurt or spread them with hummus, for example. Chickpea flour, which is made from ground chickpeas, is known by many other names, including gram flour, *besan*, and garbanzo bean flour, so keep those in mind when shopping.

Makes about ten 8-in/20-cm crêpes (or maybe less, depending on how many you mess up at first!)

1 cup/120 g chickpea flour

¼ cup/30 g all-purpose flour

1 tsp kosher salt

1 cups/315 ml whole or low-fat milk

1 tbsp plus 1 tsp extra-virgin olive oil

¼ tsp freshly ground black pepper

1 tbsp vegetable oil

In a medium bowl, whisk together the chickpea flour, all-purpose flour, and salt. Gradually whisk in the milk and olive oil and whisk until smooth. Set aside for 30 minutes.

Pour the batter through a fine-mesh sieve into a large glass measuring cup with a spout (or a bowl that's large enough to easily dip a ¼-cup/60-ml measuring cup into), pressing on any lumps in the sieve. Add the pepper and whisk to combine. Let the batter rest for at least 30 minutes, at room temperature, or up to 24 hours in the refrigerator. When ready to make the crêpes, stir the batter and test its consistency; if it's too thick, add little water or milk.



Heat an 8-in/20-cm or 10-in/25-cm crêpe pan or nonstick skillet over medium-high heat until it's hot enough to make a drop of water sizzle upon contact. Reduce the heat to low, add $\frac{1}{4}$ tsp vegetable oil to the pan, and swirl to distribute it evenly.

Stir the batter with a whisk and pour a scant $\frac{1}{4}$ cup/60 ml of the batter into the center of the pan. At the same time lift the pan from the heat, tilting and turning it in all directions so the batter spreads evenly across the bottom of the pan in a thin circle. If the crêpe has any holes in it, quickly add a few drops of batter to fill them in. Or, if you have too much batter and the crêpe looks too thick, immediately pour the excess back into the measuring cup or bowl of batter. You can always trim off the “tail” that's left behind later.



Cook the crêpe until the edges begin to brown and the top is dry, 1 to $1\frac{1}{2}$ minutes. Loosen the edges of the crêpe with a rubber spatula and carefully flip it; chickpea crêpes are more fragile and less elastic than crêpes made with other batters. Cook on the second side until lightly browned, 1 minute. The first side is almost always much prettier and more evenly browned (in these recipes, we'll call that the presentation side), while the second side tends to be more spotty.

Slide the crêpe from the pan onto a plate or cooling rack. Repeat with the remaining batter, stirring the batter well before making each crêpe to make sure the batter is uniformly thick. Adjust the heat and add more oil to the pan, if necessary, as you cook. You can stack the crêpes on the plate as they're done. If you're going to store them in the freezer, lay pieces of waxed or parchment paper between them so they don't stick together. To keep in the fridge, just stack them neatly; no need for the paper separators. (Keep the stacks small if you usually cook for a few people, or make the stack larger if you find yourself cooking for a crowd most nights.) The crêpes will soften as they cool.



To store, wrap the stack in plastic wrap, and then slide it into a large zip-top freezer bag. The crêpes will keep in the fridge like this for up to 3 days, or in the freezer for 2 to 3 months.

To thaw, let the stack sit at room temperature until the crêpes are pliable, about an hour, and then peel them apart and proceed with your recipe.

Whole-Wheat Crêpes

Using whole-wheat pastry flour (instead of regular whole-wheat flour) for these crêpes, which were developed for me by Portland baker and cookbook author Kir Jensen, gives them a nutty, earthy flavor and tender texture. You can find whole-wheat pastry flour in most grocery stores nowadays; look for King Arthur, Bob's Red Mill, or Arrowhead Mills brands.

I like to use these crêpes in savory recipes with big flavors, like the [Spicy Beef Picadillo Crêpes with Chipotle Crema](#), but they're delicate enough to taste wonderful in many of the dessert recipes, too. Try them in the [Strawberry Crêpes with Brown Sugar–Pecan Streusel and Sour Cream](#).

Makes fifteen to eighteen 8-in/20-cm crêpes (depending on how many you mess up at first!)

1½ to 1¾ cups/360 to 420 ml whole milk

4 large eggs

½ tsp kosher salt

1 cup/130 g whole-wheat pastry flour

½ cup/65 g all-purpose flour

Freshly ground black pepper (don't use if you're making dessert crêpes)

6 tbsp/85 g unsalted butter, melted (preferably brown butter; see [see recipe](#)), plus regular unsalted butter for the pan

Put 1½ cups/360 ml of the milk, the eggs, and salt into a blender. Whiz for a few seconds to blend everything together, and then carefully remove the lid and add the pastry and all-purpose flours and 2 to 3 grinds of pepper (if using). Cover and blend until very smooth, about 20 seconds. Remove the lid, pour in the melted butter, cover, and whiz until combined, 10 seconds more.

Transfer the batter to a large glass measuring cup with a spout (or a bowl

that's large enough to easily dip a ¼-cup/60-ml measuring cup into). Let the batter rest in the refrigerator for at least 5 minutes and up to 24 hours. (If resting for more than 30 minutes, store in the fridge.) When you're ready to make the crêpes, test the batter's consistency; it should be as thick as heavy cream but not as thick as pancake batter. If it feels too thick, whisk in up to ¼ cup/60 ml of the remaining milk.



Heat an 8-in/20-cm crêpe pan or nonstick skillet over medium-high heat until it's hot enough to make a drop of water sizzle upon contact. Using a folded paper towel, spread about ½ tsp butter around the interior of the pan. The butter should sizzle upon contact but not instantly turn brown. You don't want the pan to be so hot that the butter burns.

Pour about ¼ cup/60 ml of the batter into the center of the pan, and at the same time lift the pan from the heat, tilting and turning it in all directions so the batter spreads evenly across the bottom of the pan in a thin circle. If the crêpe has any holes in it, quickly add a few drops of batter to fill them in. Or, if you have too much batter and the crêpe looks too thick, immediately pour the excess back into the measuring cup or bowl of batter. You can always trim off the "tail" that's left behind later.



Cook the crêpe until the edges begin to dry and lift from the sides of the pan, and the bottom is nicely browned, about 1 minute. To check for color, use a table knife, slim offset spatula, or your fingers to lift up an edge of the crêpe and look underneath. When the first side is ready, use the knife, spatula, or your fingers to lift the crêpe and quickly flip it over. Smooth out any folded edges or pleats, and then cook until the center is firm and the second side is browned, too, about 30 seconds more. The first side is almost always prettier and more evenly browned (in these recipes, we'll call that the presentation side), while the second side tends to be more spotty.

Slide the crêpe from the pan onto a large plate or cooling rack. Repeat with the remaining batter, adjusting the heat and wiping the pan with

more butter as you cook. You can stack the crêpes on the plate as they're done. If you're going to store them in the freezer, lay pieces of waxed or parchment paper between them so they don't stick together. To keep in the fridge, just stack them neatly; no need for the paper separators. (Keep the stacks small if you usually cook for a few people, or make the stack larger if you find yourself cooking for a crowd most nights.) The crêpes will soften as they cool.



To store, wrap the stack in plastic wrap, and then slide it into a large zip-top freezer bag. The crêpes will keep in the fridge like this for up to 3 days, or in the freezer for 2 to 3 months.

To thaw, let the stack sit at room temperature until the crêpes are pliable, about an hour, and then peel them apart and proceed with your recipe.



Buckwheat Crêpes

If you've ever had crêpes in France-especially in Brittany-you'll probably recognize the earthy, gray-brown color and husky flavor of these crêpes, which are called *galettes de sarrasin*, made from buckwheat flour. In France, you'll most often see 12-in/30.5-cm crêpes made with a special flat griddle and wooden spreader, but for our purposes, we're keeping the size to 8 in/20 cm. They're much easier to make at home and easier to use in all of the recipes. But if you want to play around at home, you can use this batter to make a few platter-size crêpes by making them in a skillet with a 12-in/30.5-cm interior diameter.

Buckwheat isn't a grain, per se, but rather a seed from a plant that's related to rhubarb, of all things. It's gluten-free, and that absence of gluten means the batter can be slightly tricky to work with. It makes crêpes that are slightly less tender than ones made from wheat flour. Here I blend the buckwheat flour with all-purpose flour. To make a pure buckwheat crêpe, use 1½ cups /190 g buckwheat flour, or make a gluten-free blended crêpe using ½ cup/75 g white rice flour instead of the all-purpose.

Makes fifteen to eighteen 8-in/20-cm crêpes (depending on how many you mess up at first!)

1½ to 2 cups/360 to 480 ml whole milk

4 large eggs

½ tsp kosher salt

1 cup/130 g buckwheat flour

½ cup/65 g all-purpose flour

4 tbsp/55 g unsalted butter, melted, plus more for the pan

Put 1½ cups/360 ml of the milk, the eggs, and salt into a blender. Whiz for a few seconds to blend everything together. Remove the lid and add the buckwheat and all-purpose flours. Cover and blend until very

smooth, about 20 seconds. Remove the lid, pour in the butter, cover, and whiz until combined, 10 seconds more.

Transfer the batter to a large glass measuring cup with a spout (or a bowl that's large enough to easily dip a ¼-cup/60-ml measuring cup into). Let the batter rest for at least 5 minutes and up to 24 hours. (If resting for more than 30 minutes, store in the fridge.) When you're ready to make the crêpes, test the batter's consistency: it should be as thick as heavy cream but not as thick as pancake batter. If it feels too thick, whisk in up to ½ cup/120 ml of the remaining milk.



Heat an 8-in/20-cm crêpe pan or nonstick skillet over medium-high heat until it's hot enough to make a drop of water sizzle upon contact. Using a folded paper towel, spread about ½ tsp butter around the interior of the pan. The butter should sizzle upon contact but not instantly turn brown. You don't want the pan to be so hot that the butter burns.

Pour about ¼ cup/60 ml of the batter into the center of the pan, and at the same time lift the pan from the heat, tilting and turning it in all directions so the batter spreads evenly across the bottom of the pan in a thin circle. If the crêpe has any holes in it, quickly add a few drops of batter to fill them in. Or, if you have too much batter and the crêpe looks too thick, immediately pour the excess back into the measuring cup or bowl of batter. You can always trim off the "tail" that's left behind later.



Cook the crêpe until the edges begin to dry and lift from the sides of the pan, and the bottom is nicely browned, about 1 minute. To check for color, use a table knife, slim offset spatula, or your fingers to lift up an edge of the crêpe and look underneath. When the first side is ready, use the knife, spatula, or your fingers to lift the crêpe and quickly flip it over. Smooth out any folded edges or pleats, and then cook until the center is firm and the second side is browned, too, about 20 seconds more. The first side is almost always much prettier and more evenly browned (in these recipes, we'll call that the presentation side), while the second side

tends to be more spotty.

Slide the crêpe from the pan onto a large plate or cooling rack. Repeat with the remaining batter, adjusting the heat and wiping the pan with more butter as you cook. You can stack the crêpes on the plate as they're done. If you're going to store them in the freezer, lay pieces of waxed or parchment paper between them so they don't stick together. To keep in the fridge, just stack them neatly; no need for the paper separators. (Keep the stacks small if you usually cook for a few people, or make the stack larger if you find yourself cooking for a crowd most nights.) The crêpes will soften as they cool.



To store, wrap the stack in plastic wrap, and then slide it into a large zip-top freezer bag. The crêpes will keep in the fridge like this for up to 3 days, or in the freezer for 2 to 3 months.

To thaw, let the stack sit at room temperature until the crêpes are pliable, about an hour, then peel them apart and proceed with your recipe.

Almond-Brown Butter Crêpes

Kir Jensen, a pastry chef and owner of the Sugar Cube food cart in Portland, Oregon, created these crêpes to go with the [roasted rhubarb and lemon cream recipe](#). But these nutty crêpes would be great in many of the sweet recipes in this book, or eaten on their own with just a smear of butter and a drizzle of honey. Look for almond paste and almond meal in the baking section of your local supermarket. (When choosing almond paste, avoid marzipan, which is not the same thing.) Almond meal is very finely ground almonds; it's like a coarse flour.

Makes about sixteen 8-in/20-cm crêpes (or maybe less, depending on how many you mess up at first!)

6 tbsp/85 g unsalted butter, plus more for the pan

½ vanilla bean, split

1½ cups/360 ml whole milk

4 large eggs

3 tbsp almond paste

2 tbsp sugar

2 tsp finely grated orange or tangerine zest

½ tsp kosher salt

1¼ cups/160 g all-purpose flour

¼ cup/30 g almond meal

Melt the 6 tbsp/85 g butter in a small saucepan or skillet over medium heat. Scrape the seeds from the vanilla bean and add them to the pan, along with the scraped pod. Cook the butter with the vanilla, swirling the pan every few seconds, until all of the water inside the butter has sizzled off and the milk solids at the bottom of the pan begin to turn a pale golden color, 2 to 4 minutes. Continue cooking the butter until it turns golden brown and smells nutty, vanilla-y, and delicious. Immediately

pour the brown butter into a bowl to stop the cooking. Discard the vanilla pod. Let the brown butter cool to room temperature before using.

Put the milk, eggs, almond paste, sugar, orange zest, and salt into a blender. Whiz for a few seconds to blend everything together, and then carefully remove the lid and add the flour and almond meal. Cover and blend until very smooth, about 30 seconds. Remove the lid, pour in the brown butter, cover, and whiz until combined, 20 seconds more.

Transfer the batter to a large glass measuring cup with a spout (or a bowl that's large enough to easily dip a ¼-cup/60-ml measuring cup into). Let the batter rest in the refrigerator for at least 2 hours and up to 24 hours. When you're ready to make the crêpes, give the batter a stir and test its consistency; if it has gotten too thick, stir in a little milk or water.



Heat an 8-in/20-cm crêpe pan or nonstick skillet over medium-high heat until it's hot enough to make a drop of water sizzle upon contact. Using a folded paper towel, spread about ½ tsp butter around the interior of the pan. The butter should sizzle upon contact but not instantly turn brown. You don't want the pan to be so hot that the butter burns.

Pour about ¼ cup/60 ml of the batter into the center of the pan, and at the same time lift the pan from the heat, tilting and turning it in all directions so the batter spreads evenly across the bottom of the pan in a thin circle. If the crêpe has any holes in it, quickly add a few drops of batter to fill them in. Or, if you have too much batter and the crêpe looks too thick, immediately pour the excess back into the measuring cup or bowl of batter. You can always trim off the “tail” that's left behind later.



Cook the crêpe until the edges begin to dry and lift from the sides of the pan, and the bottom is nicely browned, about 1 minute. To check for color, use a table knife, slim offset spatula, or your fingers to lift up the crêpe and look underneath. When the first side is ready, use the knife, spatula, or your fingers to lift the crêpe and quickly flip it over. Smooth

out any folded edges or pleats, and then cook until the center is firm and the second side is browned, too, about 30 seconds more. The first side is almost always much prettier and more evenly browned (in these recipes, we'll call that the presentation side), while the second side tends to be more spotty.

Slide the crêpe from the pan onto a large plate or cooling rack. Repeat with the remaining batter, adjusting the heat and wiping the pan with more butter as you cook. You can stack the crêpes on the plate as they're done. If you're going to store them in the freezer, lay pieces of waxed or parchment paper between them so they don't stick together. To keep in the fridge, just stack them neatly; no need for the paper separators. (Keep the stacks small if you usually cook for a few people, or make the stack larger if you find yourself cooking for a crowd most nights.) The crêpes will soften as they cool.



To store, wrap the stack in plastic wrap, and then slide it into a large zip-top freezer bag. The crêpes will keep in the fridge like this for up to 3 days, or in the freezer for 2 to 3 months.

To thaw, let the stack sit at room temperature until the crêpes are pliable, about an hour, and then peel them apart and proceed with your recipe.

SAVORY DISHES



Pesto and Crème Fraîche Crêpes with Arugula Salad

I love this combination of fresh, spicy arugula salad and tender, rich, pesto-enhanced crêpes. I've served this as the first course of an Italian-inspired menu featuring braised meat or chicken, and it works so nicely—it's almost like a pasta course and a salad course in one. Feel free to improvise on the salad, using baby spinach, frisée (snip it into 1-in/2.5 cm lengths for easier eating), or even finely shredded Tuscan kale; just avoid adding wet ingredients, like tomatoes, which would make the crêpes soggy.

Makes 4 filled crêpes; serves 2 as a light lunch or 4 as a first course for dinner

FOR THE PESTO

3 cups/70 g lightly packed fresh basil leaves

1 to 2 small cloves garlic

¼ cup/35 g pine nuts

Kosher salt

½ tsp finely grated lemon zest

½ cup extra-virgin olive oil

½ cup freshly grated Parmigiano-Reggiano

2 tbsp crème fraîche or sour cream

4 [Versatile Crêpes](#) or your choice

4 cups/115 g lightly packed arugula (or other spicy salad greens), washed and thoroughly dried

2 tbsp fresh lemon juice

¼ cup/60 ml plus 1 tbsp extra-virgin olive oil

Kosher salt and freshly ground black pepper

¼ cup/15 g Parmigiano-Reggiano shavings (use a vegetable peeler)

MAKE THE PESTO

Put the basil, garlic, pine nuts, 1 tsp salt, and lemon zest in a food processor. Whiz together a few times to make a rough purée. Hold down the pulse button as you pour in the olive oil, but stop the machine as soon as the oil is incorporated. Add the Parmigiano and pulse for another 1 or 2 seconds. Taste for seasoning and add more salt, if you like. Transfer the pesto to a small bowl, press a piece of plastic wrap directly onto its surface so it doesn't become discolored, and refrigerate until you're ready to use it. (It will keep in the refrigerator for up to 3 days.) You'll have about 1 cup/240 ml.



Put the crème fraîche in a small bowl and stir with a spoon to loosen it up.

Lay the crêpes presentation-side down on a clean work surface. Spread 1½ tsp of the crème fraîche in a circle in the center of each crêpe, and then spread 2 tbsp of the pesto on top of the crème fraîche. Fold the four edges of each crêpe in so the edges meet in the middle and enclose the pesto filling. Transfer the crêpes to two or four plates, depending on how many people you're feeding.

Put the arugula in a large bowl. Pour the lemon juice and olive oil over the arugula and, using your hands or tongs, toss gently to coat. Season generously with salt and pepper and toss again.

Divide the arugula salad evenly among the crêpes, piling it on top. Garnish with the Parmigiano shavings and serve right away. (You can also pile the arugula directly onto the pesto inside the crêpes, and fold the crêpes up and over it.)



Note: The traditional basil pesto is delicious as is, but if you want to mix things up a bit, you could substitute parsley or cilantro leaves for about

one-third of the basil leaves. Use the leftover pesto on pasta, fish, or anything else that strikes your fancy.

Crêpes with Roasted Maple-Thyme Butternut Squash, Stilton, and Hazelnuts

Butternut squash roasted with maple syrup and fresh thyme is paired here with creamy, salty blue cheese and crunchy hazelnuts for a savory crêpe filling with just a hint of sweetness. The recipe was created by the clever Kir Jensen, owner of a Portland food cart called the Sugar Cube. When Kir wants to add a flourish, she tops the crêpes with sweet-and-salty praline hazelnuts. With a green salad, these crêpes make a delicious autumn dinner.

Makes 6 filled crêpes; serves 4 to 6 for a main course

FOR THE PRALINE HAZELNUTS

½cup/65 g sugar

1 tbsp water

Big pinch of kosher salt

½cup/35 g roughly chopped hazelnuts

FOR THE ROASTED HAZELNUTS

½ cup/55 g hazelnuts

Pinch of kosher or sea salt

FOR THE ROASTED BUTTERNUT SQUASH

1 medium butternut squash (about 1¾ lb/800 g), peeled, seeded, and cut into ½-in/12-mm pieces

1 medium shallot, finely chopped

2 large cloves garlic, minced

2 tbsp pure maple syrup, preferably grade B

1 tbsp fresh thyme leaves, chopped

2 tsp balsamic vinegar

1¼ tsp kosher salt

Freshly ground black pepper

6 [Whole-Wheat Crêpes](#) or your choice

3 oz/85 g Stilton cheese (or other good-quality blue cheese), crumbled and at room temperature

Freshly ground black pepper

MAKE THE PRALINE HAZELNUTS

Butter an 8-x-11-in/20-x-28-cm piece of heavy-duty aluminum foil.

Combine the sugar, water, and salt in a medium heavy-duty skillet over medium-high heat. Let the mixture cook undisturbed until the sugar begins to turn a light amber color, 6 to 8 minutes. Stir in the hazelnuts and cook, stirring, until the caramel becomes a dark, rich amber color, a minute or so more. Immediately remove the skillet from the heat and pour the praline onto the foil. Let the praline cool completely at room temperature, about 20 minutes.

Break the praline into small pieces and then chop finely with a chef's knife, or put the pieces in a food processor. Pulse until the praline is finely chopped. (The praline can be made up to 3 days ahead and stored at room temperature in an airtight container.)

MAKE THE ROASTED HAZELNUTS

Position a rack in the center of the oven and preheat oven to 350°F/180°C/gas 4.

Put the hazelnuts on a medium rimmed baking sheet and roast them, stirring often, until they're fragrant and light gold, 5 to 8 minutes.

Transfer the nuts to a cutting board and coarsely chop them. Transfer the nuts to a small bowl and toss them with the salt. Set aside.



MAKE THE ROASTED BUTTERNUT SQUASH

Increase the heat of the oven to 400°F/200°C/gas 6. Generously oil a 9-x-13-in/23-x-33-cm shallow roasting pan or baking dish.

Combine the squash, shallot, garlic, maple syrup, thyme, balsamic

vinegar, salt, and 4 to 5 grinds of pepper in a large bowl and mix to thoroughly combine. Transfer the mixture to the prepared roasting pan and roast, stirring occasionally, until the squash is tender but not mushy, about 45 minutes. Keep warm.



Reduce the heat of the oven to 300°F/150°C/gas 2. Put the crêpes on a large plate, cover the plate with foil, and heat the crêpes in the oven until they're hot, about 10 minutes.

Lay the crêpes presentation-side down on a clean work surface. Spoon some of the roasted squash in a thick horizontal line across the center of each crêpe. Sprinkle each one with about 1 tbsp of the Stilton and about 1 tsp of the hazelnuts. Fold the bottom edges of each crêpe in toward the center until they just overlap so they resemble cones, leaving some of the filling showing at the top of the cone. Garnish the crêpes with a grind of black pepper, a generous sprinkle of the praline, and more hazelnuts, if you like, and serve right away.



Note: Chopping the sweet-salty praline by hand will allow you to keep some of its glassy caramel sheen, but using the food processor will make the chore go quicker.

Roasted Eggplant, Tomato, and Garlic Crêpes

This earthy, spicy, Middle Eastern–inspired crêpe was created by the wonderful Caroline Ford, lead recipe tester on this book. The recipe calls for za’atar, a warm spice mix made from dried thyme, oregano, sesame seeds, and sumac, among other things. There are countless variations, and they’re all delicious. You can find za’atar at gourmet food stores and spice shops, or you can order online from Penzeys Spices or Dean & DeLuca (www.penzeys.com or www.deandeluca.com).

Makes 6 filled crêpes; serves 6 as a first course or 3 as a vegetarian main course

½ cup/120 ml extra-virgin olive oil

6 large cloves garlic, peeled

1 lb/455 g eggplant, trimmed and cut into ½-in/12-mm cubes

1 small onion, cut into ½-in/12-mm wedges

2 to 3 tbsp za’atar

Kosher salt and freshly ground black pepper

2 cups/340 g ripe cherry tomatoes

6 [Versatile, Whole-Wheat](#), or [Buckwheat Crêpes](#) or your choice

1 medium lemon, zested

1 tbsp fresh lemon juice

2 tbsp chopped fresh parsley

½ cup/85 g crumbled feta

Line the bottom and sides of a large rimmed baking sheet with foil; you want the edges of the foil to go up the sides of the pan so it will contain the delicious juices from the roasted eggplant and make cleanup easier.

Position the racks in the upper and lower thirds of the oven and preheat to 425°F/220°C/gas7.



In a small heavy-duty saucepan over medium-low heat, bring the olive oil and garlic to a simmer. Continue simmering until the garlic is pale gold and soft, about 10 minutes, taking care not to let the garlic get too dark in color. Remove the pan from the heat and let the garlic oil steep for 10 minutes. Strain the oil through a fine-mesh sieve into a heat-proof container, reserving the garlic separately.



In a medium bowl, toss the eggplant and onion with ¼ cup/60 ml of the garlic oil, the za'atar, ½ tsp salt, and several grinds of black pepper. Spread out the vegetables in a single layer on the prepared baking sheet and put it on the upper oven rack.

In the same bowl, toss the tomatoes with 1 tsp of the remaining garlic oil and ¼ tsp salt. After the eggplant and onion have roasted for 20 minutes, gently stir in the tomatoes to combine. Continue roasting on the upper rack until the tomatoes are blistered and bursting, about 25 minutes more.

Meanwhile, put the crêpes on a plate, cover the plate with foil, and set the plate on the lower rack of the oven to heat the crêpes through, at least 10 minutes. Keep warm.

Scrape the roasted vegetables into a large bowl, and toss with the lemon zest and juice and the parsley. Season with more salt and pepper, if necessary.



Lay the crêpes out presentation-side down on a clean work surface. Drizzle 1 tsp of the remaining garlic oil over each crêpe, and then carefully and gently smear 1 garlic clove over the surface of each, taking care not to rip the crêpe as you smear. Distribute the eggplant mixture over the center of each crêpe, and then fold the edges in toward the center until they just overlap to form a cone shape, leaving some of the

filling showing at the top of the cone. Sprinkle with feta, and serve right away.



VARIATION

To make galettes, after spreading the crêpes with the garlic, divide the eggplant filling among them. Lift the edge of each crêpe and fold it in over part of the filling, pleating it about six times as you work your way around the crêpe to create a pleated border. Sprinkle with the feta.



Hummus, Roasted Red Pepper, and Feta Crêpes

These Mediterranean-inspired crêpes make for a quick and delicious light lunch when you serve them with a green salad, and they're also a great after-school snack for hungry children. Denise Mickelsen, my brilliant recipe editor on the manuscript for this book, created these fresh and healthful crêpes. She sometimes adds sliced ripe avocado and pitted black olives, as well.

Makes 4 filled crêpes; serves 4 as a snack or 2 as a light lunch

½ cup/120 ml store-bought or homemade hummus

¼ tsp ground cumin

Pinch of cayenne pepper

4 [Versatile](#), [Buckwheat](#), or [Whole-Wheat Crêpes](#)

1¼ cups/140 g julienned jarred roasted red peppers (½-x-2-in/12-mm-x-5-cm strips)

½ cup/85 g crumbled feta

2 tsp extra-virgin olive oil

24 very thin slices cucumber

In a small bowl, mix the hummus with the cumin and cayenne.



Lay the crêpes presentation-side down on a clean work surface. Spread 2 tbsp of the hummus on the lower half of each crêpe. Divide the roasted peppers evenly among the crêpes, arranging them on top of the hummus. Sprinkle each crêpe with feta, then drizzle with ½ tsp of the olive oil. Arrange 6 slices of the cucumber over the feta on each crêpe, leaving a bit of space in the middle so you can easily fold the crêpe into quarters.

Fold the top half of each crêpe down over the cucumbers, then fold each

crêpe into quarters and serve.

Spiced Indian Potato and Chickpea Crêpes

My friend Ivy Manning, cookbook author extraordinaire, has a great touch with Indian and Asian flavors. I love the way the warm spices and ginger complement the earthy potatoes in her recipe here. It's a nod to Indian dosas—huge, super-thin crêpes that are usually made from a fermented rice flour and lentil batter and stuffed with all kinds of vegetarian fillings. Ivy uses chickpea flour crêpes instead of dosas, but if you don't want to track down chickpea flour, you can make this dish with [Whole-Wheat Crêpes](#) or [Buckwheat Crêpes](#) and achieve a similarly earthy effect.

Makes 8 filled crêpes; serves 4 for a main course

FOR THE FILLING

3 tbsp vegetable or extra-virgin olive oil

1 tsp brown mustard seeds

1 cup/140 g finely chopped onion

1 tbsp minced fresh ginger (from a 1-in/2.5-cm piece)

1 lb/455 g medium Yukon gold potatoes, peeled and cut into 1-in/2.5-cm chunks

1½ tsp garam masala

1 tsp ground cumin

1 tsp ground coriander

½ tsp ground turmeric

⅛ tsp cayenne pepper

Kosher salt

½cup/70 g canned diced tomatoes in purée

One 15-oz/430-g can chickpeas, drained and rinsed

$\frac{2}{3}$ cup/165 ml water

$\frac{2}{3}$ cup/15 g finely chopped fresh cilantro

8 [Chickpea Flour Crêpes](#) or your choice

$\frac{1}{2}$ cup/120 ml plain whole yogurt

MAKE THE FILLING

Heat the vegetable oil in a large skillet over medium-high heat. Add the mustard seeds and cook, stirring occasionally, until they begin to pop, about 30 seconds. Add the onion and cook, stirring often, until it begins to brown, about 3 minutes. Add the ginger and cook, stirring often, until fragrant, about 1 minute. Reduce the heat to medium and stir in the potatoes, garam masala, cumin, coriander, turmeric, cayenne, and 1 tsp salt until everything is well coated, about 2 minutes. Add the tomatoes, chickpeas, and water. Bring the mixture to a simmer, scraping up any browned bits from the bottom of the skillet. Cover, reduce the heat to maintain a simmer, and cook until the potatoes are tender, about 15 minutes.

Remove the skillet from the heat and mash about half of the potato mixture with a wooden spoon; this will make a more cohesive filling, which will stay inside the delicate crêpes. Season the filling with more salt and stir in half the cilantro.



Position a rack in the center of the oven and preheat to 300°F/150°C/gas 2. Put the crêpes on a large plate, cover the plate with foil, and heat the crêpes in the oven until they're hot, about 10 minutes.

Lay the crêpes presentation-side down on a clean work surface. Spread the bottom half of each crêpe with $\frac{1}{2}$ cup/120 ml of the filling. Fold the top half over the bottom half of each crêpe to form half-moons. Transfer the crêpes to dinner plates and top each one with a dollop of the yogurt and a sprinkle of the remaining cilantro. Serve right away.

Crêpes with Sautéed Pears, Aged Gouda, and Fresh Thyme

I love putting sweet and salty flavors together, which is why I find these crêpes so delicious. Sautéing the pears makes them juicy and luscious, and the herbal notes from the fresh thyme keep things from becoming too sweet. For the Gouda, I don't recommend using the really aged stuff (two years or more) here because it's too hard and crystalline to melt properly. A good Gruyère or even blue cheese would also be very tasty. You can easily double or triple this recipe if you're making these for a crowd, but I find myself making these most often on quiet afternoons at home for just one or two people. They're delicious served with a dry hard cider.

Makes 2 filled crêpes; serves 2 as a snack or light lunch

1 tsp extra-virgin olive oil or unsalted butter

1 ripe medium pear (about 5 oz/140 g), peeled, cored, and thinly sliced

¼ tsp chopped fresh thyme

Kosher salt and freshly ground black pepper

2 [Versatile](#), [Buckwheat](#), or [Whole-Wheat Crêpes](#) or your choice

¾ cup/40 g lightly packed shredded aged Gouda (such as Rembrandt)

Position rack in the center of the oven and preheat to 200°F/95°C.

Heat the olive oil in a medium skillet over medium-high heat. Add the pear slices, sprinkle them with the thyme, and season generously with salt and pepper. Cook the pears, gently flipping them over once and taking care not to break up the slices too much, until just tender, about 2 minutes per side. Slide the pears onto a plate.



Wipe out the skillet and return it to medium-high heat. Lay a crêpe in the skillet presentation-side up. Let the crêpe heat through for about 15

seconds, flip it, and then sprinkle the surface with half of the cheese. Arrange half of the pear slices on one half of the crêpe, then fold the other half over the pears. Slide the crêpe onto a serving plate and fold it in half again to make a loose triangle. Keep the crêpe warm in the oven while you repeat with the remaining ingredients. Serve right away.





Swiss Chard and Goat Cheese Crêpes with Crunchy Walnut Crumb Topping

Here is a lovely way to eat your greens—rolled up in a tender crêpe and enriched with some crème fraîche and goat cheese. I use Swiss chard here, but Tuscan kale or even collard greens would be wonderful substitutions; just pay attention to how long you cook the greens because chard cooks faster than many heartier options. Also, some greens can give off a lot of water, so be sure to cook off as much moisture as possible or your filling could make the crêpes soggy. If you'd rather, you can use fromage blanc, which is usually made from cow's milk, instead of goat cheese. The idea is to use a very fresh and tangy cheese, so feel free to improvise.

Makes 6 filled crêpes; serves 6 as a first course or 3 as a main course

FOR THE FILLING

1 tbsp unsalted butter

1 lb/455 g Swiss chard, thick stems trimmed and discarded, thin stems sliced $\frac{1}{4}$ in/6 mm thick, leaves cut into 1-in/2.5-cm ribbons

1 small clove garlic, minced

Kosher salt and freshly ground black pepper

$\frac{1}{2}$ cup/120 ml crème fraîche

Pinch of freshly ground nutmeg

Pinch of cayenne pepper

$\frac{1}{2}$ cup/30 g grated Parmigiano-Reggiano

FOR THE TOPPING

2 tbsp walnuts, lightly toasted

2 tbsp coarse fresh bread crumbs

1 tbsp grated Parmigiano-Reggiano

2 tbsp unsalted butter, melted

Kosher salt and freshly ground black pepper

6 [Versatile Crêpes](#) or your choice

¼ cup plus 2 tbsp/70 g soft, fresh goat cheese or fromage blanc

MAKE THE FILLING

Melt the butter in a large skillet over medium-high heat. Add the sliced chard stems and cook, stirring every so often, until the stems begin to soften and the liquid they've released has evaporated, 3 to 4 minutes.

Add the garlic and season with salt and pepper. Cook for another 30 seconds or so, and then add some of the chard leaves. Increase the heat to high and cook the chard, tossing frequently to wilt the leaves and make more room in the pan. Continue tossing and adding more leaves until they're all in the skillet, and then cook off all the liquid the leaves release, stirring often, 5 to 6 minutes.

When the chard is fairly tender and all of the liquid has evaporated, reduce the heat to medium, stir in the crème fraîche, and simmer until it's reduced and thickened, 3 to 4 minutes. Season with the nutmeg and cayenne and more salt and pepper. Stir in the Parmigiano and remove from the heat. Cover the filling to keep it warm. (Or, if making it ahead, store it in an airtight container in the refrigerator for up to 2 days. Reheat over medium-low heat.)

MAKE THE TOPPING

In a medium bowl, stir together the walnuts, bread crumbs, Parmigiano, and melted butter. Season lightly with salt and pepper, and set aside.



Position a rack in the center of the oven and preheat to 425°F/220°C/gas 7. Butter the bottom of a 9-x-13-in/23-x-33-cm baking dish.

Lay the crêpes presentation-side down on a clean work surface. Divide the goat cheese between the crêpes, spreading it out on the bottom third

of each crêpe. Next, divide the chard filling among the crêpes, spooning it over the goat cheese. To fold, pull the bottom edge of each crêpe up and over the filling and roll it up a half turn. Tuck in each side, and finish rolling up from the bottom. Arrange the crêpes seam-side down in a single layer in the prepared baking dish. They should be snugged in tightly together. Sprinkle the crêpes with the topping. Bake until heated through, 8 to 10 minutes. Serve right away.

Spicy Beef Picadillo Crêpes with Chipotle Crema

Green olives, raisins, and a mix of warm spices give this beef filling an addictive sweet-sour-salty appeal, while the chipotle crema adds a luscious note. It adds up to sort of a sophisticated Sloppy Joe. The filling freezes nicely if you want to make just a half recipe of the crêpes. Serve this with a simple slaw of finely shredded green cabbage tossed with lime juice and a pinch of sugar and salt.

Makes 8 filled crêpes; serves 4 as a main course

FOR THE BEEF PICADILLO

1 tbsp extra-virgin olive oil

1 medium onion, finely chopped

4 to 5 medium cloves garlic, minced

1 tbsp ground cumin

Kosher salt

1 tsp chopped fresh thyme or ½ tsp dried whole thyme leaves

1 tsp chopped fresh oregano or ½ tsp dried whole oregano leaves

1 tsp Aleppo pepper or ½ tsp crushed red pepper flakes

½ tsp ground cinnamon

1 lb/455 g ground beef (preferably 80% lean)

One 14-oz/400-g can whole tomatoes, chopped, with their juices

½ cup/150 g coarsely chopped raisins

½ cup/85 g chopped pimiento-stuffed olives

FOR THE CHIPOTLE CREMA

¾ cup/180 ml sour cream

1 small chipotle chile (from a can of chipotles in adobo sauce)

1 tsp fresh lime or lemon juice

Kosher salt

¼ tsp ground cumin

8 [Versatile Crêpes](#) or your choice

MAKE THE BEEF PICADILLO

Heat the olive oil in a large skillet over medium heat. Add the onion and cook, stirring, until the onion is soft and fragrant, 3 to 4 minutes. Add the garlic, stir for 1 minute, and then stir in the cumin, 2 tsp salt, the thyme, oregano, Aleppo pepper, and cinnamon. Cook, stirring so the spices don't burn, until everything is fragrant, about 30 seconds. Add the beef and cook it, breaking it into small chunks with a wooden spoon, until most of the pink color is gone, 2 to 3 minutes. Add the tomatoes and their juices, increase the heat to medium-high, and cook, stirring and continuing to break up the meat into crumbles, until the mixture has come together and thickened slightly, about 5 minutes more. Stir in the raisins and olives, and then season with more salt and spices, if necessary.

MAKE THE CHIPOTLE CREMA

Combine the sour cream, chipotle chile, lime juice, ½ tsp salt, and the cumin in a food processor or blender and purée until well combined and smooth. Thin out the crema with 2 to 3 tbsp of water until it reaches a consistency that is easy to drizzle but still has some body. Season with more salt, if necessary.





Position a rack in the center of the oven and preheat to 300°F/150°C/gas 2. Put the crêpes on a large plate and cover it with foil. Heat the crêpes in the oven until they're hot, about 10 minutes.

Lay the crêpes presentation-side down on a clean work surface. Spoon a

scant ½ cup/120 ml of the picadillo filling in a thick horizontal line across the center of each one. Roll the crêpes into fat cylinders and transfer them seam-side down to large dinner plates, giving each person two crêpes. Drizzle the crêpes with the chipotle crema and serve right away.

Beef Stroganoff Crêpes with Dijon Cream

The combination of crêpes and beef stroganoff is so retro that it almost feels modern again. And honestly, I don't think the deep, luxurious flavors of stroganoff ever go out of style. I'm calling for pricey beef tenderloin here, but a little goes a long way. You could also use rib-eye, but anything less tender than that doesn't feel like stroganoff. I like to serve these crêpes with a simple side of roasted asparagus or steamed haricot verts.

Makes 8 filled crêpes; serves 4 as a main course

FOR THE DIJON CREAM

½ cup/120 ml sour cream

2 tsp Dijon mustard

1 tsp thinly sliced fresh chives

1 tsp fresh lemon juice

½ tsp finely grated lemon zest

¼ tsp kosher salt

Pinch of cayenne pepper

FOR THE BEEF STROGANOFF

3 tbsp extra-virgin olive oil

12 oz/340 g white button or cremini mushrooms, wiped clean, trimmed, and sliced ¼ in/6 mm thick

Kosher salt and freshly ground black pepper

1 cup/170 g finely chopped onion

One 12-oz/340-g beef tenderloin, cut crosswise into 81-in-/3-mm-thick slices (if slices are very long, cut them into shorter lengths)

2 tbsp all-purpose flour

2 tbsp tomato paste

2½ cups/600 ml lower-sodium canned or homemade beef broth or veal stock

1 tbsp Worcestershire sauce

½ tsp Dijon mustard

½ tsp chopped fresh thyme

½ cup/120 ml sour cream or crème fraîche

8 [Versatile](#) or [Whole-Wheat Crêpes](#) or your choice

½ cup/30 g grated Parmigiano-Reggiano cheese

Chopped fresh chives for garnish

MAKE THE DIJON CREAM

In a small bowl, mix the sour cream, mustard, chives, lemon juice, lemon zest, salt, and cayenne until combined. Let the flavors marry at room temperature for at least 30 minutes. (If making up to 4 hours ahead, store in the refrigerator.) If necessary, thin the sauce out with water until it's a consistency that's easy to drizzle.

MAKE THE BEEF STROGANOFF

Heat 1 tbsp of the olive oil in a large skillet over medium-high heat. Add the mushrooms, season them lightly with salt and pepper, and cook, stirring frequently, until they're lightly browned and most of the moisture they released has evaporated, 7 to 9 minutes. Transfer the mushrooms to a bowl and set it aside.

Return the skillet to medium-high heat. Add another 1 tbsp of the olive oil and the onion. Reduce the heat to medium, season lightly with salt, and cook the onion until soft, fragrant, and translucent (but not browned), about 3 minutes. Transfer the onion to the bowl with the mushrooms.

In a small bowl, toss the beef with the flour and season with salt and pepper. Add the remaining 1 tbsp olive oil to the skillet over medium-

high heat, add the beef, and sear it until lightly browned on both sides but still quite rare in the center, about 1 minute. Transfer to the bowl with the mushrooms.

Put the skillet over medium heat, add the tomato paste, and cook, scraping up any browned bits from the bottom of the skillet (you're also "toasting" the tomato paste at this point for a bit for more flavor), about 1 minute. Add the broth, adjust the heat to maintain a steady simmer, and cook until the broth has reduced to about 1½ cups/360 ml. Whisk in the Worcestershire, Dijon mustard, and thyme, and then whisk in the sour cream. Reduce the heat to avoid a hard boil (which could cause the sour cream to curdle) and simmer gently until the sauce has thickened, 15 to 20 minutes. Taste and adjust the seasonings with more salt, pepper, Worcestershire, or Dijon.

Return the mushrooms, onion, and beef to the sauce in the skillet. Set aside in a warm spot.



Position a rack in the center of the oven and preheat to 450°F/230°C/gas 8. Butter the bottom of a 9-x-13-in/23-x-33-cm baking dish.

Lay the crêpes presentation-side down on a clean work surface. Spoon about ½ cup/120 ml of the stroganoff filling horizontally across the center of each one. Roll the crêpes into fat cylinders and arrange them seam-side down in a single layer in the prepared baking dish. They should be snugged in tightly together. Sprinkle the Parmigiano cheese over the crêpes and bake until the cheese is golden brown, about 10 minutes.

Transfer two crêpes to each of four dinner plates and drizzle each with some of the Dijon cream. Garnish with the chives and pass the remaining Dijon cream at the table. Serve right away.

Gluten-Free Pork and Beef Cannelloni with Herbed Tomato Sauce and Parmigiano-Reggiano

Inspired by *crespelle* (the Italian version of crêpes, which are sometimes used as wrappers for manicotti), cookbook author and friend Laura Russell developed this stellar gluten-free cannelloni dish using rice flour crêpes. The recipe includes instructions for a simple homemade tomato sauce, but to save time you can always use your favorite store-bought version. You'll need about 2 to 2½ cups/480 to 600 ml of sauce to make this recipe.

Makes 12 filled crêpes; serves 4 as a main course

FOR THE TOMATO SAUCE

2 tbsp extra-virgin olive oil

3 medium cloves garlic, minced

One 28-oz/800-g can peeled whole tomatoes, with their juices

¼ cup/15 g thinly sliced fresh basil

½ tsp dried oregano

¼ tsp kosher salt

Pinch of sugar

1 tbsp unsalted butter

FOR THE FILLING

2 tbsp extra-virgin olive oil

¼ tsp crushed red pepper flakes

1 small onion, finely diced

1 medium clove garlic, minced

8 oz/225 g ground pork

8 oz/225 g ground beef

1 large egg, lightly beaten

1 tsp kosher salt

¼ tsp freshly ground black pepper

¼ cup/15 g grated Parmigiano-Reggiano cheese

12 [Gluten-Free Rice Flour Crêpes](#)

⅓ cup/20 g grated Parmigiano-Reggiano cheese

Thinly sliced fresh basil for garnish

MAKE THE TOMATO SAUCE

Heat the olive oil in a medium saucepan over medium heat. Add the garlic and cook, stirring occasionally, until the garlic is fragrant, about 30 seconds. Add the tomatoes with their juices, the basil, oregano, salt, and sugar. Adjust the heat to maintain a simmer. Let the sauce simmer, stirring occasionally and breaking the tomatoes up with a spoon, until thickened, about 30 minutes. Whisk in the butter. If you want a smooth sauce, transfer it to a blender and purée until smooth. If you want a chunkier sauce, leave it the way it is. (The sauce can be made up to 2 days ahead and stored in the refrigerator in an airtight container.)

MAKE THE FILLING

Heat the olive oil in a medium skillet over medium heat. Add the red pepper flakes and let them sizzle for a few seconds. Add the onion and cook, stirring occasionally, until it's soft, 3 to 5 minutes; add the garlic and cook for another 30 seconds or so. Increase the heat to medium-high, and add the pork and beef to the skillet. Cook, breaking up the meat with a spoon, until it's cooked through and no longer pink, about 5 minutes. If there's a lot of excess fat, drain it off before transferring the meat to a bowl. Let the meat cool to room temperature, at least 10 minutes.

Stir the egg, salt, pepper, and Parmigiano into the meat mixture. (The filling can be made up to 2 days ahead and stored in the refrigerator in an airtight container.)



Position a rack in the center of the oven and preheat to 350°F/180°C/gas 4. Lightly oil a 9-x-13-in/23-x-33-cm baking dish.

Spread about ½ cup/120 ml of the tomato sauce in the bottom of the dish. Lay the crêpes presentation-side down on a clean work surface. Spread a heaping ¼ cup/60 ml of the filling along the bottom edge of each one, leaving a 1-in/2.5-cm border. Pull the bottom of each crêpe up and over the filling. Fold the two sides over the filling and then roll the crêpe up burrito-style. Arrange the crêpes seam-side down in a single layer in the prepared baking dish. Pour the remaining tomato sauce evenly over the cannelloni. Sprinkle the Parmigiano over the top. Bake until the crêpes are hot and the sauce is bubbling, about 20 minutes. Garnish with the basil and serve right away.

Moo Shu Pork Crêpes

In this riff on a restaurant favorite, developed by food writer (and one of my recipe testers) Sara Ryckebosch, the eggy flavor of the crêpes stands in for the traditional scrambled egg found in most moo shu pork dishes. Adding a teaspoon of curry powder to the crêpe batter is a nice touch. You can serve these with store-bought hoisin sauce, but if you have a jar of apricot preserves on hand and an extra 5 minutes, the homemade fruit sauce truly makes the dish sing.

Makes 12 filled crêpes; serves 6 as a main course

FOR THE SAUCE

½ cup/120 g apricot preserves

2 tbsp balsamic vinegar

2 tbsp soy sauce

2 tbsp ketchup

FOR THE MOO SHU PORK

One 1-lb/455-g pork tenderloin

¼ cup/60 ml lower-sodium chicken broth

3 tbsp soy sauce

3 tbsp dry sherry

1 tsp sugar

1 tsp cornstarch

2 tbsp vegetable oil

Kosher salt

One 3-in/7.5-cm piece fresh ginger, peeled and minced

3 large cloves garlic, minced

4 medium scallions (white and light green parts), thinly sliced

½ tsp crushed red pepper flakes

6 oz/170 g shiitake mushrooms, stems discarded and caps very thinly sliced

1 large carrot, peeled and shredded on the large holes of a box grater or very finely julienned

½ medium head napa cabbage, cored and shredded (5 cups/350 g)

4 oz/115 g snow peas, strings removed, cut on the bias into ¼-in/6-mm strips

12 [Versatile](#) or [Whole-Wheat Crêpes](#) or your choice, warmed

MAKE THE SAUCE

Combine the apricot preserves, balsamic vinegar, soy sauce, and ketchup in a medium saucepan over medium-high heat. Cook, stirring often, until the preserves dissolve and the sauce is bubbling, about 5 minutes.

Remove from the heat and keep warm.

MAKE THE MOO SHU PORK

Put the pork on a plate and freeze it for about 20 minutes, or until it's firm and easy to slice. Cut the pork lengthwise into two long strips, then slice each half against the grain as thinly as you can. It doesn't matter if the slices aren't uniform—you just want them thin enough to stir-fry quickly.

In a small bowl, combine the chicken broth, soy sauce, sherry, sugar, and cornstarch.

Heat 1 tbsp of the vegetable oil in a large skillet over high heat. Add the pork and season it generously with salt. Let the pork cook undisturbed for 1 minute, and then stir-fry until it's cooked through, 2 to 3 minutes more. Transfer the pork to a large plate, wipe out the skillet, and return it to the heat. Add the remaining 1 tbsp vegetable oil, and then add the ginger, garlic, scallions, and red pepper flakes. Stir-fry until fragrant, about 30 seconds. Add the mushrooms and carrot and stir-fry until the

mushrooms soften a bit, about 2 minutes. You can add a little water to the skillet if the vegetables begin to stick. Add the cabbage and snow peas, and stir-fry until the cabbage wilts a bit, about 2 minutes. Add the soy sauce mixture and the cooked pork, and cook, stirring, until the sauce bubbles and becomes clear. Taste the moo shu and adjust the seasoning with more salt, if necessary. Remove the moo shu from the heat.



Position a rack in the center of the oven and preheat to 300°F/150°C/gas 2. Put the crêpes on a large plate and cover it with foil. Heat the crêpes in the oven until they're hot, about 10 minutes.

Lay the crêpes presentation-side down on a clean work surface. Spoon ½ cup/120 ml of the moo shu filling horizontally across the center of each one. Roll the crêpes into fat cylinders and arrange them seam-side down on six dinner plates. Serve right away with the sauce on the side.

Asparagus and Prosciutto Crêpes with Lemon-Caper Dipping Sauce

This delicious hors d'oeuvre was created by one of my favorite cooks in Portland and a former colleague at the *Oregonian* newspaper's food section, Linda Faus. It's a pretty way to announce spring, with its bright green asparagus, pink prosciutto, and fresh herbs. You can roll the crêpes up to 1 day ahead, but don't cut them until you're ready to serve. The recipe makes a touch more sauce than you might need for a cocktail party, but it's so good that you'll want to slather it on a sandwich the next day.

Makes 8 filled crêpes; serves 32 as an hors d'oeuvre or 16 as a snack

FOR THE DIPPING SAUCE

1 cup/240 ml crème fraîche

¼ cup/60 ml mayonnaise

1 tsp finely grated lemon zest

1 tbsp fresh lemon juice

1 tbsp capers, rinsed, drained, and chopped

2 tsp chopped fresh tarragon or 1 tsp dried tarragon

Kosher salt and freshly ground black pepper

Kosher salt

1 lb/455 g asparagus spears (24 to 32 medium), trimmed

8 [Versatile Crêpes](#) or your choice

8 oz/225 g mascarpone cheese

Freshly ground black pepper

8 thin slices prosciutto (about 4 oz/115 g)

MAKE THE DIPPING SAUCE

In a small bowl, stir together the crème fraîche, mayonnaise, lemon zest, lemon juice, capers, and tarragon. Season with salt and pepper and set aside. (You can make the sauce up to 2 days ahead and store it in an airtight container in the refrigerator.)



Prepare a large bowl of ice water; set it aside.

Bring 1½ in/4 cm of water to a boil in a large skillet over high heat. Add 1 tbsp salt and the asparagus. Cook, uncovered, until barely tender, 3 to 4 minutes. Transfer the asparagus to the ice water to chill. Drain well and set aside.



Lay the crêpes presentation-side down on a clean work surface. Spread each crêpe with about 2 tbsp of the mascarpone cheese and season with salt and pepper. Arrange one slice of the prosciutto on each crêpe. You may need to trim the slices to fit the crêpes. Arrange 3 to 4 asparagus spears across the bottom third of each crêpe. Neatly roll the crêpes into tight cylinders, and cut each crêpe crosswise into four pieces that are flat on one side and angled on the other (you might need to trim the end pieces so they stand flat). Stand the pieces flat-side down on a platter. Serve with the lemon-caper sauce.



Classic Ham and Gruyère Crêpe with a Touch of Dijon

This is a perfect example of how delicious simple food can be. The recipe calls for more or less the same ingredients that you'd find on a plain ol' ham sandwich, but somehow when they come together in an earthy, rustic crêpe, they're transformed into a special experience. The walnuts and capers aren't included in the classic recipe, but I love their texture and the way they complement the nuttiness of the Gruyère. You could use other cheeses, too; a good aged cheddar, Comté, or even a smoked Gouda would work well.

Makes 1 filled crêpe; serves 1 as a snack

1 tsp crème fraîche

½ tsp Dijon mustard

1 [Buckwheat Crêpe](#) or your choice

¼ cup/20 g grated Gruyère cheese

1 or 2 thin slices good-quality ham (about 1 oz/30 g)

1 tbsp finely choqpped toasted walnuts (optional)

1 tsp capers, rinsed and drained (optional)

In a small bowl, stir together the crème fraîche and mustard; set aside.



Lay the crêpe presentation-side down in a small skillet and heat over medium-high heat until you feel the crêpe is getting warm, just a few seconds. Sprinkle the cheese over the crêpe, lay the ham in the center, and sprinkle the walnuts and capers (if using) over the ham and cheese.

As soon as the cheese begins to melt, fold the bottom, top, and then the sides of the crêpe over the filling toward the center so that the filling is enclosed and you have a flattish rectangular package. Slide the crêpe

onto a plate seam-side down, spread the crème fraîche-mustard mixture on the top, and serve right away.



Note: If you're making several of these crêpes, you can slide the folded crêpe onto a baking sheet. Once you've made all the crêpes, reheat them for a few minutes in a 400°F/200°C/gas 6 oven.

Leek, Apple, Fennel Sausage, and Goat Cheese Crêpes

I love leeks so much. They grow nicely in our garden, so I was able to create this recipe using sweet, garden-fresh leeks. But even a grocery store specimen will metamorphose into a meltingly sweet, satiny compote when cooked slowly. The leek compote and the apples play so nicely off the sausage, and the goat cheese brings it all together lusciously! Serve with a bright, simple salad such as diced apples and walnuts in vinaigrette, or a celery-root slaw.

Makes 8 filled crêpes; serves 8 as a first course or 4 as a main course

FOR THE FILLING

3 tbsp extra-virgin olive oil

8 oz/225 g bulk Italian sausage

½ tsp fennel seeds, lightly toasted in a dry skillet and crushed

2 medium tart apples, peeled, cored, and cut into ¼-in/6-mm dice

Kosher salt

4 large leeks (white and light green parts), washed well and sliced crosswise ¼ in/6 mm thick (about 2 lb/910 g before trimming)

Freshly ground black pepper

8 [Versatile Crêpes](#) or your choice

4 oz/120 g fresh goat cheese

2 tbsp unsalted butter, melted (optional), plus more for the baking dish

½ tsp fennel seeds, lightly toasted in a dry skillet and crushed

MAKE THE FILLING

Heat 1 tbsp of the olive oil in a medium skillet over medium heat. Crumble the sausage into the skillet and cook it, stirring often with a

wooden spoon, until no longer pink. As you cook and stir, break the sausage into small bits with the spoon and take care not to let it brown to the point of crustiness. Stir in the crushed fennel seeds. Scoop the sausage out of the skillet and transfer it to a paper towel-lined plate to drain.

Pour off the fat from the skillet, add 1 tbsp of the olive oil, and then the apples and a pinch of salt. Cook, stirring often, until the apples are tender and beginning to brown, 4 to 5 minutes. Transfer the apples to a large bowl, and add the sausage to the bowl as well.

Add the remaining 1 tbsp of olive oil to the skillet, and then add the leeks and $\frac{1}{2}$ tsp salt. Cover and cook, stirring frequently, until the leeks are very soft, fragrant, and sweet, about 20 minutes. Season with pepper and more salt, if necessary. Add the leeks to the sausage and apples and gently toss them all together.





Position a rack in the center of the oven and preheat to 425°F/220°C/gas 7. Butter the bottom of a 9-x-13-in/23-x-33-cm baking dish.

Lay the crêpes presentation-side down on a clean work surface. Divide the goat cheese equally among the crêpes, spreading it in a thick

horizontal line across the center of each one. Spread about ½ cup/120 ml of the sausage filling evenly over the cheese. To fold, pull the bottom edge of each crêpe up and over the filling and roll it up a half turn. Tuck in each side, and finish rolling up from the bottom. Arrange the crêpes seam-side down in a single layer in the prepared baking dish. They should be snugged in tightly together. Brush the tops of the crêpes with the melted butter, if using, and sprinkle with the crushed fennel. Bake until heated through, 10 to 12 minutes, and serve right away.

Chicken and Mushroom Paprikás Crêpes

This is a rich retro dish that I find so satisfying. Because the main flavoring here is paprika, be sure yours is very fresh. If you're at all suspicious of the container you've got in your cupboard, go ahead and buy a new one. If you have a grocery store near you with a bulk spice section, buy the paprika there; it's nice to buy only what you need for the recipe. As a variation, you can use half sweet paprika and half smoked paprika (pimentón de la Vera). I like to serve these with a sliced Belgian endive salad dressed with a simple vinaigrette made with walnut oil.

Makes 8 filled crêpes; serves 4 as a main course

1 tbsp unsalted butter, plus more for the baking dish

1 tbsp extra-virgin olive oil

3½ cups/280 g sliced cremini or white button mushrooms (¼-in/6-mm thick)

Kosher salt and freshly ground black pepper

cup/55 g finely diced fresh mild chile, such as Anaheim, or a red, yellow, or orange bell pepper

¼ cup/35 g thinly sliced shallot or minced onion

2 tbsp sweet paprika, preferably Hungarian, plus more for sprinkling

¼ tsp caraway seeds

½ cup/120 ml lower-sodium chicken broth

½ cup/120 ml crème fraîche or sour cream

2 cups/225 g shredded cooked chicken (roisserie chicken works great here)

8 [Versatile](#) or [Buckwheat Crêpes](#) or your choice

¼ cup/15 g finely grated Parmigiano-Reggiano or Gruyère

Heat the butter and olive oil in a large skillet over medium-high heat until

sizzling. Add the mushrooms, season them with ½ tsp salt and a few grinds of pepper, and cook, stirring and shaking the pan frequently, until the mushrooms have released much of their moisture, are beginning to brown around the edges, and are very fragrant, 4 to 6 minutes.

Add the chile and shallot and cook until they are also soft and fragrant, another 3 to 5 minutes.

Stir in the paprika and caraway seeds and cook, stirring, until you can smell the spices, 30 seconds. Add the broth and let it come to a simmer, stirring and scraping up any browned bits on the bottom of the pan. Simmer for about 1 minute to slightly reduce the sauce.

Spoon about 2 tbsp of the crème fraîche into a small bowl and set it aside. Add the remaining crème fraîche to the pan and stir to combine. Let the filling simmer for a few seconds to heat through and thicken slightly, and then add the chicken and let it heat through. Remove from the heat, taste the filling, and add more salt or pepper, if you like. Cover the filling to keep it warm. (Or, if making the filling ahead of time, store it in an airtight container in the refrigerator for up to 3 days. Reheat the filling over medium-low heat.)



Position a rack in the center of the oven and preheat to 425°F/220°C/gas 7. Butter the bottom of a 7-x-11-in/17-x-28-cm baking dish.

Lay the crêpes presentation-side down on a clean work surface. Spoon an equal amount of filling onto the bottom third of each crêpe. To fold the crêpes, pull the bottom edge of each crêpe up and over the filling, then roll it up a half turn. Tuck in each side, and finish rolling up from the bottom. Arrange the crêpes seam-side down in a single layer in the prepared baking dish. They should be snugged in tightly together. Spread a scant 1 tsp of the reserved crème fraîche over the top of each crêpe, and then sprinkle them with the Parmigiano and a dash of paprika. Bake until the topping is golden and bubbling a bit, about 15 minutes. Serve right away.

Chicken Pot Pie Crêpes

This dish comes out of the oven all baked and bubbly, and delivers the same comfort-food pleasure as a traditional pot pie but with a lighter feel. Here, I use spring vegetables—carrots, asparagus, peas, and leeks—but have fun and substitute whatever looks good at the market. I suggest using rotisserie chicken because that makes things easy, but if you want to roast or poach your own chicken, you'll get even richer flavor.

The recipe serves 8; if that's too much for a family dinner, divide the filling between two baking dishes and freeze one of them unbaked. That way you'll have dinner in the freezer, ready for a night when you want the comfort without the cooking (see the Note on baking frozen crêpes).

Makes 16 filled crêpes; serves 8 as a main course

4 to 5 cups/960 ml to 1.2 L lower-sodium canned or homemade chicken broth

3 medium carrots (about 7 oz/200 g total), peeled and cut into ½-in/12-mm dice

1 lb/455 g medium asparagus (about 18 spears), woody ends trimmed and discarded, cut into 1-in/2.5-cm pieces

4 tbsp unsalted butter, plus more for the pan

1 large or 2 medium leeks (white and light green parts only), washed well and diced

Kosher salt

1 cup/170 g fresh or frozen peas (no need to thaw)

¼ cup/30 g all-purpose flour

cup/75 ml dry sherry or white wine

5 cups/570 g shredded cooked chicken (rotisserie chicken works great here)

3 tbsp chopped mixed fresh herbs (I like to use parsley, dill, and chives)

½ tsp lightly packed finely grated lemon zest

2 tsp fresh lemon juice, plus more as needed

Freshly ground black pepper

16 [Versatile](#) or [Whole-Wheat Crêpes](#) or your choice

½ cup/30 g finely grated Parmigiano-Reggiano

Pour 4 cups/960 ml of the broth into a medium saucepan over high heat and bring it to a boil. Add the carrots, reduce the heat to maintain a simmer, and cook, stirring occasionally, until the carrots are tender but not mushy, 3 to 6 minutes. Using a slotted spoon, transfer the carrots to a bowl.

Add the asparagus to the simmering broth and cook, stirring occasionally, until just cooked through and no longer grassy in flavor, 4 to 6 minutes; transfer to the bowl with the carrots. Remove the pan of broth from the heat and set it aside.

Melt 2 tbsp of the butter in a large skillet over medium heat. Add the leek, season with salt, and cook, stirring often, until golden brown and very soft, about 15 minutes (you may need to lower the heat as the leek softens). Stir in the peas and cook, stirring occasionally, until heated through. Add the leek and peas to the bowl with the other vegetables; it's okay if a few pieces of leek remain in the pan.

Melt the remaining 2 tbsp butter in the skillet. Add the flour and whisk to make a smooth paste, called a roux. Cook the roux, whisking constantly, until pale blond in color, about 1 minute. Whisk in the sherry, creating a stiff paste. Adding about ¼ cup/60 ml at a time, gradually whisk in enough of the remaining 1 cup/240 ml broth to make a thick gravy. Pour this gravy into the saucepan with the broth and whisk to combine. Cook the sauce, whisking frequently, until smooth and thick, 20 to 30 minutes. Remove from the heat and measure the sauce. If you don't have 3 cups, add enough of the remaining chicken broth to make 3 cups of sauce total.

Taste and season with salt. (You can prepare everything to this point and refrigerate in airtight containers, keeping the sauce separate from the vegetables, for up to 24 hours.)

Add the chicken to the vegetables in the bowl and pour half of the sauce over. Stir in half of the herbs, all the lemon zest and lemon juice, and a generous grinding of pepper. The mixture will probably be plenty salty, but if not, add more salt.



Position a rack in the center of the oven and preheat to 450°F/230°C/gas 8. Butter the bottom of a 9-x-13-in/23-x-33-cm baking dish.

If your crêpes are cold or stiff, warm them for about 30 seconds in the microwave at 50 percent power so they are pliable. Lay the crêpes presentation-side down on a clean work surface. Spoon ½ cup/120 ml of the chicken filling in a thick horizontal line across the center of each crêpe. Roll the crêpes into fat cylinders and arrange them seam-side down in a single layer in the prepared baking dish. They should be snugged in tightly together. Pour the remaining sauce over the crêpes and sprinkle with the Parmesan. Bake until the sauce is bubbling and the cheese is golden brown, about 10 minutes. Garnish with the remaining herbs and transfer two crêpes to each of eight dinner plates. Serve right away.



Note: To bake frozen filled crêpes, cook them in their baking pan, covered in foil, at 375°F/190°C/gas 5 until heated through, 35 to 45 minutes. Remove the foil and continue baking until the sauce is bubbly and browned, another 10 minutes or so.

Smoked Salmon Cocktail Crêpes

My original plan when I began developing this recipe was to create a new twist on the smoked salmon-cream cheese-dill combo. But when I tasted my ingredients, I couldn't bear to abandon the classic; it's so delicious! Instead, I've added a little mascarpone to the mix, and I've created some new variations on the theme.

Makes 16 to 24 bite-size hors d'oeuvres

5 oz/140 g hot-smoked salmon, skinned and flaked into small pieces

4 oz/115 g cream cheese, at room temperature

¼ cup plus 2 tbsp/85 g mascarpone

1 tsp lightly packed finely grated lemon zest

1 tsp fresh lemon juice

1 tbsp chopped fresh dill, plus tiny sprigs for garnish

Kosher salt

Pinch of cayenne pepper or dash of hot pepper sauce

4 [Buckwheat](#), [Whole-Wheat](#), or [Versatile Crêpes](#)

Put the salmon, cream cheese, and mascarpone in a small, shallow bowl and mash them together with a fork until just combined. Add the lemon zest, lemon juice, and chopped dill and season well with salt and cayenne. Mash again until well blended. Taste and adjust the seasoning to balance the filling nicely.



Lay a crêpe presentation-side down on a clean work surface and gently spread with one-quarter of the filling, taking care not to rip the crêpe as you spread. Neatly roll the crêpe into a tight cylinder, and then transfer it to a large plate. Repeat with the remaining crêpes and filling.

Wrap the plate of crêpes in plastic and refrigerate until the filling is firm,

at least 30 minutes or up to 8 hours.

When ready to serve, cut each crêpe crosswise on the bias into bite-size pieces, so that one side of each piece is flat and the other side is angled. Arrange the crêpes on a serving tray or platter so they're standing on the flat side, with the angled side pointing up, and garnish each piece with a small sprig of dill. Serve chilled.



VARIATIONS

Smoked Salmon Cocktail Crêpes with Cucumbers

Serve the cocktail crêpes on thin slices of unpeeled cucumber for textural contrast.

Smoked Trout Cocktail Crêpes

Substitute smoked trout for the hot-smoked salmon, and add 1 tsp of prepared horseradish to the filling.

Smoked Salmon and Caper Cocktail Crêpes

Add 1 tbsp of chopped capers to the filling.

Spicy Smoked Salmon Cocktail Crêpes

Add 1 tbsp of chopped chiles in oil to the filling.

Lillet Smoked Salmon Cocktail Crêpes

Substitute orange zest and juice for the lemon zest and juice, and add 1 tbsp of white Lillet (Blanc) to the filling.



Lox, Egg, and Onion Crêpe Bundles

This is my nod to L.E.O.s, that staple of New York diner menus. I like putting the sweet-and-savory eggs on top of the folded-up buckwheat crêpes (sort of like a buckwheat blini, but easier) rather than rolling them up inside, because the texture is more interesting. An easy horseradish sauce adds a touch of zing.

Makes 4 crêpes with topping; serves 2 to 4 for breakfast or 2 as a light lunch

FOR THE SAUCE

¼ cup/60 ml sour cream

1 tsp prepared horseradish

1 tsp finely grated lemon zest

1 tsp fresh lemon juice

¼ tsp kosher salt

Freshly ground black pepper

1 tbsp unsalted butter

1 small onion, halved and sliced very thinly

Kosher salt

4 [Buckwheat Crêpes](#) or your choice

4 large eggs, beaten

2 oz/55 g lox-style smoked salmon, chopped

Freshly ground black pepper

1 tbsp thinly sliced fresh chives or scallions (white and light green parts)

MAKE THE SAUCE

In a small bowl, stir together the sour cream, horseradish, lemon zest and juice, salt, and a good grind of black pepper. Let the sauce sit at room

temperature while you finish the crêpes so the flavors can marry.

Melt the butter in a medium skillet over medium heat. Add the onion and a pinch of salt and gently cook, stirring frequently, until the onion is golden, and very soft, sweet, and fragrant, 20 to 40 minutes (depending on how juicy the onion is).

Meanwhile, position a rack in the center of the oven and preheat to 300°F/150°C/gas 2. Lay the crêpes presentation-side down in a stack on a large plate and cover the plate with foil. Heat the crêpes until they're hot, about 10 minutes.

When the onion is ready, increase the heat to medium-high, pour in the eggs, and gently scramble them with the onion, taking care not to let the eggs brown. Just before the eggs are cooked through, stir in the salmon and season with another pinch of salt and a few good grinds of pepper.



Fold the crêpes into loose triangles by folding them in half, and then in half again. Transfer the folded crêpes to two or four plates, depending on how many people you're feeding, and smear the top of each one with 1 tbsp of the sour cream sauce. Divide the egg-lox mixture evenly among the crêpes, sprinkle with the chives, and serve right away.

Mediterranean Tuna Tapenade Crêpes

Like sophisticated tuna sandwiches with a Mediterranean feel, these crêpes make a lovely lunch or first course. You can also serve them as finger food, as I've suggested in the variation below. Taste your tapenade before you season the tuna filling—some tapenades are exceptionally salty, meaning you'll want to hold back the salt in the tuna. Often the best tapenades are found in the refrigerator case at the market. Salty snacks pair well with sparkling wine, so season these crêpes well and then pop a cork!

Makes 8 filled crêpes; serves 4 for lunch or 8 as an hors d'oeuvre

Two 6-oz/170-g cans good-quality tuna (preferably oil-packed), drained

3 tbsp mayonnaise

1 tbsp minced pickled peppers, such as peperoncini

2 tsp capers, rinsed, drained, and roughly chopped

½ tsp finely grated lemon zest

2 tsp fresh lemon juice, plus more as needed

¼ cup/40 g chopped fresh parsley

Kosher salt and freshly ground black pepper

8 [Buckwheat](#) or [Whole-Wheat Crêpes](#) or your choice

½ cup/120 ml good-quality black olive tapenade

Put the tuna in a medium bowl and flake it into small pieces with a fork. Stir in the mayonnaise, pickled peppers, capers, lemon zest, the 2 tsp lemon juice, and half the parsley. Season with salt and pepper, adding more lemon juice if needed so the tuna is nice and lemony, to offset the salty ingredients.



Lay the crêpes presentation-side down on a clean work surface. Divide

the tuna filling among the crêpes, spreading it over the bottom half of each one. Fold the top half over the filling. Spread 1 tbsp of tapenade over the top of each crêpe. Fold the crêpes in half again to make loose triangles. Transfer the crêpesto plates and sprinkle with the remaining parsley before serving.



VARIATION

To make hors d'oeuvres from these crêpes, spread the tuna on the bottom half of each crêpe and the tapenade on the top half. Roll up, starting from the bottom, into a tight cylinder. Let the rolled crêpes chill in the refrigerator, covered, to firm up slightly, about 20 minutes. Cut the crêpes crosswise into 1-in/2.5-cm pieces. Transfer the pieces to a serving platter and garnish with the parsley.

Crab, Avocado, and Citrus Crêpes

This zesty crêpe, filled with lots of bright flavor, is the creation of my talented recipe tester Caroline Ford, who is also a wonderful food stylist. It takes a bit of prep work, but once the individual elements are ready, it comes together in a snap. I love serving this as a first course for a dinner party—it definitely sets a special mood.

Makes 8 filled crêpes; serves 8 as a first course or as a light lunch with a green salad

FOR THE RADISHES

2 large radishes, stemmed and sliced very thinly

Grated zest and juice of 1 small lime

¼ tsp kosher salt

FOR THE GUACAMOLE

2 medium ripe avocados, halved, pitted, and peeled

1 small clove garlic, minced

2 tbsp minced red onion

Cayenne pepper

Kosher salt

Grated zest and juice of 1 small lime, plus more juice as needed

8 [Versatile Crêpes](#) or your choice

1½ cups/170 g very thinly shredded red cabbage

12 oz/340 g good-quality fresh lump crabmeat (don't use the stuff in a can), picked over

2 medium blood oranges, peeled and segmented

2 small navel oranges, peeled and segmented

PREPARE THE RADISHES

In a small bowl, toss the radishes with the lime zest and juice and the salt. Chill until ready to use.

MAKE THE GUACAMOLE

In a medium bowl, use a fork to mash together the avocados, garlic, onion, a pinch of cayenne, $\frac{1}{2}$ tsp salt, and the lime zest and juice. Taste the guacamole, add more lime juice if you like, and then adjust the salt and cayenne to your preference. (If you're not going to use the guacamole right away, press a piece of plastic wrap directly onto its surface and store it in the refrigerator for up to 1 day.)



Lay the crêpes presentation-side down on a clean work surface. Spread a scant 2 tbsp of the guacamole over the surface of each crêpe. Divide the shredded cabbage and crabmeat in a thick horizontal line across the center of each crêpe. To fold, pull the bottom edge of each crêpe up and over the cabbage and crab filling and roll it up a half turn. Use another dab of guacamole to seal if necessary. Tuck in each side, and finish rolling up from the bottom. Slice each crêpe in half on the bias. Place two halves on each of eight plates, with one crêpe half resting on top of the other. Garnish each crêpe with several orange segments and a few marinated radishes. Serve right away.



Note: To do ahead, marinate the radishes and segment the oranges up to a day ahead. Make the guacamole up to 4 hours ahead of serving. Assemble the crêpes right before serving.

HOW TO SEGMENT CITRUS FRUIT

Citrus fruits have tender, juicy flesh, but it's hidden underneath a chewy outer membrane. To get to the flesh and leave the outer membranes behind, first cut the peel from the top and bottom of the fruit with a sharp paring knife. You want to cut deeply enough to expose the fruit inside the peel. Stand the fruit on one end on a flat surface, then cut away the peel and the white pith, working your way from the top to the bottom, following the curve of the fruit as best you can. When the fruit is entirely peeled, hold it in the palm of one hand over a bowl (to catch the flesh and juices), and carefully slide the knife between the flesh and the membrane of each segment, freeing the flesh. Tip the segments into the bowl, and continue until all you have left in your hand is the membrane. Give it a squeeze to release any last juices, and throw it away. You can now use the flesh—the segments—in all sort of dishes, sweet or savory, such as fruit salads, salsas, and, of course, crêpes!

Smoky Pepper, Mashed Potato, and Shrimp Crêpes with Roasted Green Beans

During the summer, I've always got a batch of these smoky, silky red peppers in my fridge. I like using them as an omelet filling, on top of grilled fish, or to roll up in a crêpe. (You might want to make a double batch.) I love the way the peppers play off the potatoes, which are mashed here with olive oil so they're slightly chunky and rich. I serve these crêpes with roasted green beans, which for me pulls together my favorite flavors from paella—shrimp, garlic, peppers, smoked paprika, and green beans.

Makes 4 filled crêpes; serves 4 as a light lunch or 2 as a main course for dinner

FOR THE SMOKY PEPPERS

2 tbsp extra-virgin olive oil

1½ lb/680 g red bell peppers (or other sweet red peppers, such as pimiento or lipstick), cored, seeded, and cut into ½-in/6-mm strips

Kosher salt

1 large clove garlic, finely chopped

1 tsp smoked paprika, preferably Spanish (pimentón de la Vera), plus more for dusting the tops of the crêpes

1 tsp sherry or balsamic vinegar

3 or 4 dashes of hot pepper sauce

FOR THE MASHED POTATOES

1 large Yukon gold potato (8 oz/225 g), peeled and cut into chunks

Kosher salt

2 tbsp extra-virgin olive oil

Freshly ground black pepper

FOR THE SHRIMP

1 tbsp extra-virgin olive oil

8 oz/225 g medium or large raw shrimp, peeled, deveined, and cut into ½-in/12-mm pieces

Kosher salt and freshly ground black pepper

1 large clove garlic, finely chopped

Hot pepper sauce

1 tbsp fresh lemon juice

2 tbsp chopped fresh parsley

4 [Versatile](#) or [Buckwheat Crêpes](#) or your choice

2 tbsp grated Parmigiano-Reggiano

1 recipe Roasted Green Beans

MAKE THE SMOKY PEPPERS

Heat the olive oil in a large skillet over medium-high heat. Add the bell peppers and stir in ½ tsp salt. Cover and cook, stirring occasionally, until they begin to sizzle and steam, 2 to 3 minutes. Lower the heat to medium-low and cook, covered, stirring every once in a while, until the peppers are very soft and juicy, 30 to 40 minutes. Uncover, stir in the garlic, and continue cooking, uncovered this time, until the juices thicken and reduce, 8 to 10 minutes more. Stir in the paprika, vinegar, and hot sauce. Taste the peppers and season with more salt, paprika, vinegar, and/or hot sauce. Set aside. (You can make the peppers up to 4 days ahead and store in the refrigerator.)

MAKE THE MASHED POTATOES

Meanwhile, put the potatoes in a small saucepan and cover with about 2 in/5 cm of cold water. Add 2 tsp of salt. Bring to a boil over high heat, and then gently boil until the potatoes are very soft when pierced with a

fork, about 20 minutes. Reserve about ½ cup/120 ml of the cooking water, and then drain the potatoes. Return the potatoes to the pot and mash them with a potato masher or a heavy wooden spoon, adding a little cooking water to loosen them up (it's okay if they're lumpy). Mash in the olive oil, then taste for salt. Add more salt, if you like, and stir in a healthy dose of black pepper. Set aside.

MAKE THE SHRIMP

Heat the olive oil in a medium skillet over high heat. When it's shimmering hot, add the shrimp, season with salt and pepper, and cook, stirring often, until they're just cooked through, 3 to 4 minutes. Add the garlic and cook another 30 seconds or so. Add the lemon juice, along with a few shakes of hot sauce, and stir and scrape up any browned bits from the bottom of the skillet. Stir in the parsley and remove from the heat; taste and add more salt, lemon, or hot sauce. Set aside.



Position a rack in the center of the oven and preheat to 400°F/200°C/gas 6. Butter the bottom of an 8-in/20-cm square baking dish.

Lay the crêpes presentation-side down on a clean work surface. Divide the mashed potatoes evenly among the crêpes, and then carefully and gently spread the potatoes horizontally across the center of each crêpe (if you go slowly, the crêpes won't tear). Divide the peppers evenly, arranging them on top of the potatoes. Divide the shrimp evenly, arranging them on top of the peppers. Roll each crêpe into a fat cylinder, and arrange the crêpes seam-side down in a single layer in the prepared baking dish. They should be snugged in tightly together. Sprinkle the crêpes with the Parmigiano and bake until the cheese is browned and the crêpes are heated through, 10 to 15 minutes. Serve right away with the green beans.

ROASTED GREEN BEANS

Serves 3 to 4 as a side dish

10 oz/280 g trimmed green beans

1 tbsp extra-virgin olive oil

Kosher salt and freshly ground black pepper

Large pinch of finely grated lemon zest (optional)

Position a rack in the center of the oven and preheat to 450°F/230°C/gas 8.

In a large bowl, toss the green beans with the olive oil and a sprinkle of salt and pepper. The grated lemon zest is a nice addition, too, if you like.

Spread out the beans on a large rimmed baking sheet and roast in the oven, stirring occasionally, until tender and lightly browned, 15 to 25 minutes, depending on the size and tenderness of your beans. Serve hot, warm, or at room temperature.



SWEET DISHES



Butter-Sugar-Lemon Crêpe

These are a popular after-school snack for kids lucky enough to live in crêpe-loving countries. You can use granulated or confectioners' sugar. Fold them into triangles, roll them up, or leave them flat like pancakes on your plate—all ways are good. The key is to eat them right away while they're warm, and watch out for dripping butter!

Makes 1 filled crêpe; serves 1 as a snack or dessert

1 [Versatile Crêpe](#) or your choice

1 tsp butter, preferably salted, at room temperature

½ tsp granulated or confectioners' sugar

Squeeze of fresh lemon juice

Heat a small skillet over medium heat. Lay the crêpe presentation-side up in the skillet and let it heat through for about 15 seconds. Flip it over, and using a rubber spatula or the bottom of a spoon, spread it with the butter. Sprinkle the butter with ¼ tsp of the sugar, and then fold the crêpe into a half-moon shape. Sprinkle the remaining ¼ tsp sugar over the crêpe, drizzle it with a good squeeze of lemon juice, and then fold it once more into a triangle. Slide the crêpe onto a plate and eat it right away.



VARIATION

Instead of folding the crêpe into a triangle, you can spread the butter and sprinkle the sugar over the entire crêpe, then roll the crêpe into a tight cylinder. Squeeze the lemon over the top. Or just stack two or three crêpes on a plate, each one buttered, sugared, and “lemon-ed.”

Hazelnut Soufflé Crêpes with Raspberry Coulis

I've always loved the idea of soufflé crêpe—a soufflé inside a crêpe—which is a classic French dessert. Unfortunately, I've never been that fond of dessert soufflés, which are traditionally made with pastry cream as the base; they always seemed too starchy and bland to me. But in this recipe, I've found an easy way to update the soufflé. Hazelnut butter gives it a deep, hazelnut-y flavor. Kettle Foods makes a great one, and you can find other brands at a natural foods or specialty grocery store. Be sure to carefully stir the oil in the jar back into the nut butter before you measure out what you need for this recipe.

Even though this is a soufflé, it's not all that fussy. You can make the soufflé batter up to 4 hours ahead of time, keep it in the fridge, and then fill and bake your crêpes to order when dinner is done. The raspberry coulis can be made a few days ahead, too, so this impressive dessert is very easy to pull off for a dinner party.

Makes 6 filled crêpes; serves 6

FOR THE RASPBERRY COULIS

8 oz/225 g fresh or frozen raspberries

2 tsp confectioners' sugar, plus more as needed

1 tsp fresh lemon juice, plus more as needed

FOR THE FILLING

$\frac{3}{4}$ cup/190 g hazelnut butter

$\frac{1}{4}$ cup/25 g confectioners' sugar

4 large eggs, separated

$\frac{1}{4}$ cup/50 g granulated sugar

$\frac{1}{2}$ tsp pure vanilla extract

¼ tsp kosher salt

6 [Versatile](#) or [Gluten-Free Rice Flour Crêpes](#) or your choice

Confectioners' sugar for dusting

MAKE THE RASPBERRY COULIS

Whiz the raspberries in a blender or food processor until just shy of smooth (aside from the seeds). Add the confectioner's sugar and pulse to blend. Taste the sauce and add more sugar, if needed. Add the lemon juice and taste again. You want the sauce to be sweet but not cloying, so tinker with the sugar and lemon until you have a nice balance. You can serve it as is or strain out the seeds with a fine-mesh strainer. (The coulis will keep in an airtight container in the fridge for up to 5 days, or in the freezer for up to 3 months.)

MAKE THE FILLING

Using a wooden spoon or spatula, stir the hazelnut butter, confectioners' sugar, and egg yolks together in a large bowl until well blended. The mixture will be stiff.

In a large bowl with a handheld electric mixer, beat the egg whites on medium-high speed until they hold soft peaks, 1 to 2 minutes. Continue to beat as you sprinkle in the granulated sugar, vanilla, and salt. Beat until the whites are thick and glossy and hold nice billowy soft peaks, another minute or so. Scoop a few big spoonfuls of the egg whites into the hazelnut mixture and carefully stir to blend; the goal here is to loosen up the nut mixture so that you can fold it easily into the fluffy whites without working it so vigorously that you deflate the whites. Now carefully add a few spoonfuls of the nut mixture to the main bowl of egg whites and begin to gently fold them together. Continue folding and adding until all the hazelnut mixture has been incorporated into the egg whites.



Position rack in the center of the oven and preheat to 400°F/200°C/gas 6. Butter a large rimmed baking sheet. Lay the crêpes presentation-side down on the sheet. Carefully spoon a heaping $\frac{1}{2}$ cup/120 ml of the

soufflé mixture onto the bottom half of each one, and then fold the top half over to form a half-moon. Bake the soufflés until puffed and the soufflé mixture is cooked through, 7 to 10 minutes.

Transfer the crêpes to dessert plates, dust them with confectioners' sugar, and pour a generous ribbon of raspberry coulis around each one. Serve right away.



Note: The coulis is always delicious and such a stunning color. But, even better, it's the easiest sauce in the world to make. So make a triple batch and freeze some in a heavy-duty zip-top bag to use on all sorts of desserts, or as a neat addition to a smoothie. (The recipe makes about 1 cup/240 ml.)

Ricotta Blintzes with Blueberry-Lime Sauce

Blintzes are such an old-fashioned sounding dish—if I had a great-aunt Sadie, I’m sure she would have made them for me. Here I’ve updated the traditional ricotta filling a bit by adding some fresh lime zest and juice and a drop of vanilla extract, but the spirit of the dish is pure Jewish comfort food. Frying and then baking the blintzes makes the filling puff up and the crêpe take on an addictive crisp texture. The blueberry-lime sauce is a fine complement, but so is the spiced plum compote on page 118.

Makes 8 blintzes; serves 4 for brunch

FOR THE BLUEBERRY-LIME SAUCE

2 cups/300 g fresh or thawed frozen blueberries

¼ cup/50 g granulated sugar, plus more as needed

1 tsp finely grated lime zest

2 to 3 tsp fresh lime juice

Kosher salt

FOR THE FILLING

8 oz/225 g whole-milk ricotta

1 tbsp confectioners’ sugar

2 tsp all-purpose flour

1 tsp finely grated lime zest

1 tsp fresh lime juice

¼ tsp pure vanilla extract

Small pinch of kosher salt

1 large egg, beaten

8 [Versatile Crêpes](#) or your choice

1 tbsp plus 1 tsp unsalted butter

Confectioners' sugar for garnish

MAKE THE BLUEBERRY-LIME SAUCE

Put the blueberries and $\frac{1}{4}$ cup/50 g sugar in a medium saucepan over medium heat. Add 2 tbsp of water, cover the pan, and cook until the berries release a lot of their juice, 4 to 5 minutes. Uncover and simmer until the berries have collapsed even more and the juices have reduced and thickened a bit, a few minutes more. The sauce won't be thick, but rather slightly syrupy. Let the sauce cool for a few minutes, then stir in the lime zest and 2 tsp of the lime juice. Season with salt and taste and adjust with more sugar or lime juice as needed. (You can make the sauce up to 1 week ahead and store it in the refrigerator in an airtight container.)

MAKE THE FILLING

Put the ricotta, confectioners' sugar, flour, lime zest, lime juice, vanilla, and salt into a small bowl and stir with a fork to blend (don't overmix or you'll lose the fluffy texture of the ricotta). Stir in the egg.



Position a rack in the center of the oven and preheat to 400°F/200°C/gas 6. Butter the bottom of a 9-x-13-in/23-x-33-cm baking dish.



Gently warm the crêpes in the microwave until they're soft and pliable, about 30 seconds. Lay the crêpes presentation-side down on a clean work surface. Spoon 2 tbsp of the ricotta filling into the center of each one, and then spread the filling into an oval. Fold the bottom and top edges of each crêpe up to enclose the filling, and then fold in both sides to create

neat, flattish rectangular blintzes about 3½ in/9 cm long.

Melt about half of the butter in a large skillet over medium heat. When the butter is no longer foamy, arrange as many blintzes in the skillet, seam-side up, as will fit easily in one layer, with enough room for you to get a spatula in there to flip them. Cook until the bottoms are golden, about 2 minutes. Flip and cook until golden, another 2 minutes. Transfer the blintzes to the prepared baking dish. Repeat with any remaining blintzes and butter.

Put the baking dish in the oven and bake until the blintzes are slightly puffed, the filling is heated through, and the bottoms of the crêpes are a touch crisp, 7 to 10 minutes.

Arrange two blintzes on each of four plates. Spoon a ribbon of the blueberry-lime sauce over the blintzes and sprinkle each one with confectioners' sugar. Serve warm.



Note: The lime in the sauce helps to brighten the sweet (but sometimes flat) flavor of the blueberries, so use just enough to achieve a good balance. This sauce is also delicious on ice cream, so make a double batch and enjoy it a second time.

Crêpes with Passion Fruit Pudding and Blueberry Sauce

Passion fruit purée is super-bright and -acidic, almost like a tropical lemon. And, like lemons, it's the perfect counterpoint to the deep sweetness of blueberries. Here my friend and food editor Danielle Centoni uses gelatin to make a soft, "scoopable" pudding that really lets the fruit's flavor come through. Look for passion fruit purée (not juice or nectar) in the frozen-foods case at your local Mexican market (where it's often called *maracuya*) or at specialty stores.

Makes 10 filled crêpes; serves 10

FOR THE PASSION FRUIT PUDDING

¼ cup/60 ml water

1 tsp powdered unflavored gelatin

1½ cups/360 ml heavy (whipping) cream

1 cup/240 ml passion fruit purée

½ cup/100 g sugar

1 vanilla bean

MAKE THE PASSION FRUIT PUDDING

Pour the water into a small bowl and sprinkle the gelatin evenly over the water's surface. Set the bowl aside for at least 5 minutes to allow the gelatin to absorb the water (or "bloom").

Meanwhile, combine the cream, passion fruit purée, and sugar in a medium saucepan. Split the vanilla bean lengthwise, scrape out the seeds with the back of a knife, and add the seeds to the pot, along with the pod. Set the pan over medium-high heat and cook, stirring, until the mixture just begins to simmer, 5 to 8 minutes. Remove the pan from the heat and whisk in the softened gelatin. Strain the passion fruit mixture through a fine-mesh sieve into a medium nonreactive bowl and let the pudding

cool to lukewarm, about 20 minutes. Press a piece of plastic wrap directly onto its surface and refrigerate the pudding until scoopable, at least 6 hours. (The pudding can be made to this point up to 1 week ahead. If refrigerating the pudding for longer than 24 hours, transfer it to an airtight container.)

FOR THE BLUEBERRY SAUCE

3 cups/450 g fresh or frozen blueberries

cup/65 g sugar

2 tsp fresh lime juice

10 [Versatile Crêpes](#) or your choice

MAKE THE BLUEBERRY SAUCE

Combine 2 cups/300 g of the blueberries, sugar, lime juice, and 2 tbsp water in a medium saucepan over medium-high heat. Simmer until the berries are very soft, about 5 minutes for fresh berries and a bit longer for frozen. Remove the pan from the heat and transfer the sauce to a blender or food processor (or use an immersion blender to blend the sauce). Whiz until the sauce is smooth. Strain the sauce through a fine-mesh sieve into the pan it cooked in, and stir in the remaining 1 cup/150 g blueberries. Return the pan to medium-high heat and cook the sauce, stirring occasionally, until the whole berries are warm and tender, 3 to 5 minutes. (The sauce can be made to this point up to 1 week ahead and stored in an airtight container in the refrigerator. Gently reheat the sauce in a saucepan over low heat or in the microwave at 50 percent power before serving.)



Lay each crêpe presentation-side down on a dessert plate. Spoon about ¼ cup/60 ml of the pudding over the bottom half of each one. Fold the top halves of the crêpes down over the pudding to create half-moons. Drizzle each crêpe with 1 to 2 tbsp of the blueberry sauce. Serve right away.

Coconut Cream Crêpes with Mango-Lime Sauce

Sick of winter weather? No worries. This dessert will put you in a very tropical state of mind. Mangoes are in season during the North American winter. If you're lucky, you'll be able to find ataulfo mangoes, also sometimes called manila or honey or champagne mangoes. The flesh is super-smooth, without the fibers that make some mango varieties annoying. They're small, however, so use three for this recipe, which was created by recipe tester extraordinaire and one of my favorite people to cook with, Linda Faus.

Coconut cream is similar to coconut milk but thicker. Do *not*, however, get it mixed up with cream of coconut (such as Coco López brand). Word order counts! Pour off any water that has settled to the bottom of the can and just use the thick cream. You can find coconut cream in Asian markets and well-stocked grocery stores.

Makes 8 filled crêpes; serves 8

1½ cups/150 g sweetened coconut flakes

8 oz/225 g mascarpone cheese, at room temperature

4 oz/115 g cream cheese, at room temperature

½ cup/120 ml coconut cream

¾ cup/70 g confectioners' sugar, plus 2 tbsp, and more as needed

½ tsp coconut extract

2 medium ripe mangoes

½ tsp finely grated lime zest

1 tbsp fresh lime juice

2 tbsp dark rum (optional)

8 [Versatile Crêpes](#) or your choice

Position rack in the center of the oven and preheat to 350°F/180°C/gas 4.

Spread ½ cup/50g of the coconut flakes on a large rimmed baking sheet and toast in the oven, stirring once or twice, until golden brown, 8 to 10 minutes. Set aside to let cool.

In a small bowl, combine the remaining 1 cup/100 g coconut flakes, the mascarpone cheese, cream cheese, coconut cream, ¾ cup/70 g confectioners' sugar, and coconut extract. Stir until well blended.

Pit and peel the mangoes and cut one into large chunks (one and a half if using small mangoes). Put the mango chunks in a blender or food processor along with the lime zest, lime juice, and the remaining 2 tbsp confectioners' sugar. Whiz until smooth. Taste and adjust the sweetness with more confectioners' sugar, if necessary. Transfer the sauce to a medium bowl. Cut the remaining mango into ½-in/12-mm dice and stir it into the sauce. Stir in the rum (if using). Set the sauce aside. (You can make the sauce 1 day in advance and store it in an airtight container in the refrigerator.)



Lay the crêpes presentation-side down on a clean work surface. Spread ¼ cup/60 ml of the coconut cream mixture over each one, all the way to the edges. Fold the crêpes in half and then in half again to make triangles. Transfer each crêpe to a dessert plate and drizzle with the mango-lime sauce and 1 tbsp of the toasted coconut. Serve right away.

Roasted Pineapple Crêpes with Toasted Coconut-Macadamia Crunch and Spiced Rum-Butter Sauce

When I learned that you could roast pineapple, it was a revelation—such a simple trick could turn a pleasant, but not especially exciting, fruit into something amazing. For the sauce, I add the rum after the sauce is off the heat, so most of the alcohol remains. If you want to limit the booziness, you can add the rum while the sauce is boiling, or skip it altogether and add a teaspoon of vanilla to round out the flavor.

Makes 6 filled crêpes; serves 6 for dessert

FOR THE PINEAPPLE

1 ripe medium pineapple (about 3 lb/1.4 kg), stemmed and peeled

2 tbsp unsalted butter, melted

2 tbsp packed light or dark brown sugar

FOR THE COCONUT-MACADAMIA CRUNCH

½ cup/50 g sweetened coconut flakes

½ cup/70 g chopped macadamia nuts

2 tbsp unsalted butter, melted

1 tsp packed light or dark brown sugar

¼ tsp ground ginger

¼ tsp kosher salt

FOR THE SPICED RUM-BUTTER SAUCE

cup/130 g packed light or dark brown sugar

4 tbsp/55 g unsalted butter

¼ cup/60 ml light corn syrup

½ cup/120 ml heavy (whipping) cream

¼ tsp ground ginger

¼ tsp ground cinnamon

3 or 4 scrapes fresh nutmeg

Kosher salt

3 tbsp dark rum

6 [Versatile](#), [Whole-Wheat](#), [Almond-Brown Butter](#), [Gluten-Free Rice Flour Crêpes](#) or your choice

MAKE THE PINEAPPLE

Position a rack in the center of the oven and preheat to 425°F/220°C/gas 7. Line a rimmed baking sheet with parchment paper or foil (for easy cleanup).

Cut the pineapple in half lengthwise, and then into quarters. Slice away the core from each piece. Cut each quarter lengthwise into quarters, so you have 16 long, thin slices of pineapple. Arrange the pineapple on the prepared baking sheet in a single layer. Brush or drizzle the pineapple with the butter and sprinkle with the brown sugar. Roast for 10 minutes, and then flip the slices and continue roasting until the fruit is very tender and the juices are bubbling, another 12 to 15 minutes. Let cool briefly.

When cool enough to handle, roughly chop the pineapple. Keep warm, or you can gently reheat later for serving. (You can make the pineapple up to 1 day ahead and store it in an airtight container in the refrigerator.)

MAKE THE COCONUT-MACADAMIA CRUNCH

reduce the heat of the oven to 350°F/180°C/gas 4. Mix the coconut flakes, macadamias, butter, brown sugar, ginger, and salt in a medium bowl until combined. Spread the mixture in an even layer on a rimmed baking sheet and toast in the oven until the coconut is light brown (about the color of a paper bag), 10 to 12 minutes. Transfer to a plate right away to stop the cooking. Let cool completely. (You can make the coconut-macadamia crunch up to 2 days ahead and store it in an airtight container

at room temperature.)



MAKE THE SPICED RUM-BUTTER SAUCE

Combine the brown sugar, butter, corn syrup, cream, $\frac{1}{2}$ tsp salt, ginger, cinnamon, and nutmeg in a small heavy-bottomed saucepan. Bring to a

boil over medium-high heat, and let boil until the sauce is smooth, glossy, and slightly thickened, about 4 minutes.

Remove from the heat and stir in the rum. Taste and add a little more salt, if you like. Let the sauce cool until warm before serving; it will thicken as it cools. (Or cool completely and store in an airtight container in the fridge for up to 3 weeks, or freeze for up to 2 months.)



Gently warm the pineapple and rum-butter sauce if they're cold. If your crêpes are cold or stiff, heat them for about 30 seconds in the microwave so that they are pliable and warm. Lay the crêpes presentation-side down on a clean work surface. Spoon about $\frac{1}{2}$ cup of the pineapple onto the bottom half of each one. Lift the bottom edges of the crêpes up over the pineapple, then roll the crêpes up a half turn. Fold in the sides and finish rolling to make nice packets. Transfer a crêpe to each of six desserts plates, drizzle some of the sauce over each one, and sprinkle with the coconut crunch. Serve right away.

Profiterole Crêpes with Hot Chocolate Sauce

Classic French profiteroles are made by filling crisp cream puffs with pastry cream or ice cream, piling them into a bowl, and then drenching the whole thing in hot chocolate sauce. The pleasure is all about the interplay of hot and cold; vanilla and chocolate; and the crisp, eggy puffs surrounding a creamy, smooth filling.

In this super-simple and satisfying riff on the classic profiterole, the crêpes have that same eggy “toastiness” as the cream puffs, but they’re tender rather than crisp (and a lot easier to make). If you’re making these for a party, scoop out the portions of ice cream and freeze the scoops on a plastic-lined tray.

Makes 4 filled crêpes; serves 4

FOR THE HOT CHOCOLATE SAUCE

½ cup/120 ml water

2 tsp light corn syrup

2 tbsp unsweetened natural or Dutch-processed cocoa powder

4 oz/115 g best-quality dark chocolate (60% cacao), chopped

2 tbsp unsalted butter

Pinch of kosher salt

4 [Versatile](#), [Whole-Wheat](#), or [Gluten-Free Rice Flour Crêpes](#) or your choice

1 pint premium vanilla ice cream

MAKE THE HOT CHOCOLATE SAUCE

Bring the water and corn syrup to a simmer in a small heavy-bottomed saucepan over medium-low heat. Whisk in the cocoa powder, and then the chocolate, a few pieces at a time, until smooth; this may take a few

minutes. Remove from the heat and whisk in the butter and salt until the sauce is glossy. Transfer it to a serving pitcher. (If making the sauce ahead, you can very gently reheat it to loosen it up, adding 1 to 2 tsp of very hot water to thin it out, if necessary. It will keep in the refrigerator in an airtight container for up to 2 weeks, and in the freezer for up to 2 months.)



If your crêpes are cold, warm them for about 30 seconds in the microwave at 50 percent power so they are pliable.

Lay the crêpes presentation-side down on a clean work surface. Put two medium or three small scoops of ice cream on each crêpe, arranging them across the center. Loosely fold the tops and bottoms of the crêpes over the ice cream.

Transfer a crêpe to each of four dessert plates. Serve everyone, and pass the hot chocolate sauce at the table.



Note: The sauce is the star of this dessert, so use one of the best dark chocolates you can find. The sauce doubles well and keeps well, so make a big batch to use for other desserts. (It makes about $\frac{3}{4}$ cup/180 ml.)

Bittersweet Chocolate Whipped Cream Crêpes with Mocha Sauce

The filling in these crêpes is like a very light chocolate mousse but much simpler to make; you just melt chocolate and whip it into the soft peaks of whipped cream. Cacao nibs, which are roasted cacao beans (available at many specialty shops), add a crunchy counterpoint to the gently sweet filling, and an intense mocha sauce tops it all off.

Makes 6 filled crêpes; serves 6

FOR THE MOCHA SAUCE

¼ cup/50 g granulated sugar

¼ cup/60 ml water

2 tbsp instant espresso powder

2 tbsp unsweetened Dutch-processed cocoa powder

Tiny pinch of kosher salt

FOR THE CHOCOLATE WHIPPED CREAM

3½ oz/100 g bittersweet or semisweet chocolate (preferably 60% cocoa), chopped

1½ cups/360 ml heavy (whipping) cream

1 tsp pure vanilla extract

¼ tsp pure almond extract

6 [Versatile Crêpes](#) or your choice

2 tbsp cacao nibs (optional)

MAKE THE MOCHA SAUCE

In a small saucepan over medium-high heat, bring the sugar and water to a boil, stirring occasionally. Remove the pan from the heat, then whisk in the espresso powder, cocoa powder, and salt and keep whisking until the

sauce is smooth. Set the mocha sauce aside. (You'll probably have more than you need; it will keep for up to 1 week in an airtight container in the refrigerator.)

MAKE THE CHOCOLATE WHIPPED CREAM

Put the chocolate into a large heat-proof bowl. In a small saucepan over medium-high heat, bring ½ cup/120 ml of the cream to a simmer. Pour the hot cream over the chocolate, stir once, and then let the mixture sit, undisturbed, for 5 minutes. Stir with a rubber spatula until all of the chocolate has melted and the mixture is smooth.

In a large bowl, using a handheld electric mixer or a stand mixer fitted with the whisk attachment, whip the remaining 1 cup/240 ml cream, vanilla, and almond extract on medium speed until soft peaks form, 1 to 2 minutes. Gradually pour in the chocolate, whipping constantly until the cream is fluffy and holds a soft peak, and the chocolate is well blended, 1 to 2 minutes more. Don't overwhip; you can fold in any remaining chocolate streaks with a rubber spatula. Chill the chocolate whipped cream until firm, at least 2 hours. (You can make the chocolate whipped cream up to 1 day ahead and store it in an airtight container in the refrigerator.)

If the chocolate whipped cream has been chilled for more than 3 hours, let it sit out at room temperature for about 10 minutes before assembling the crêpes.



If your crêpes are cold, gently warm them in the microwave until they're soft and pliable, about 30 seconds at 50 percent power.

Lay each crêpe presentation-side down on a dessert plate. Spread about 1 cup/75 ml of the chocolate whipped cream in a thick horizontal line across the center of each one. Sprinkle each with about 1 tsp of the cacao nibs (if using). Fold the top and bottom edges of each crêpe in toward the center until they just overlap and the crêpe resembles a cone, with some of the chocolate filling showing at the top. Stir the mocha sauce to

loosen it, adding a few drops of hot water if necessary, and then drizzle as much sauce as you like over each serving. Serve right away.

Buttery Apple Crêpes with Cinnamon Custard and Salted Caramel Sauces

Apples sautéed in butter and folded up in a crêpe are delicious enough on their own, but this cinnamon custard sauce adds a lovely, New England-y accent. And because I love sauces, I'm using two here, both of which can be made ahead of time. The custard sauce is soothing and rich with just a touch of spice, and the salted caramel sauce is all tawny intensity and delicious; just a drizzle does the trick. You'll have some left over, but it keeps for up to one month in the fridge.

Makes 6 filled crêpes; serves 6

FOR THE SALTED CARAMEL SAUCE

½ cup/100 g granulated sugar

2 tsp light corn syrup

¼ cup/60 ml plus 2 tbsp heavy (whipping) cream or crème fraîche

1 tbsp unsalted butter

81 tsp pure vanilla extract

¼ tsp kosher salt

FOR THE CINNAMON CUSTARD SAUCE

1 cup/240 ml half-and-half or ½ cup/120 ml whole milk plus ½ cup/120 ml heavy (whipping) cream

2 large egg yolks

¼ cup/50 g lightly packed dark or light brown sugar

½ tsp ground cinnamon

Tiny pinch of kosher salt

FOR THE APPLES

4 tbsp/55 g unsalted butter

4 firm, tart apples (about 1¾ lb/800 g), such as Braeburns, peeled, cored, and cut into ½-in/12-mm dice

¼ cup plus 2 tbsp/75 g granulated sugar

1 tsp ground cinnamon

Tiny pinch of kosher salt

6 [Versatile Crêpes](#) or your choice

MAKE THE SALTED CARAMEL SAUCE

Put the granulated sugar, corn syrup, and about 2 tbsp water in a small, heavy-bottom saucepan over medium-high heat. Bring to a boil, stirring just until the sugar is moistened and beginning to dissolve. Let the mixture boil without stirring (but with an occasional swirl of the pan), until it is a deep amber, very fragrant, and you see just the tiniest wisps of smoke, 9 to 12 minutes. Be very careful—the caramel is extremely hot at this stage.

Remove the saucepan from the heat and carefully pour in a small amount of the cream; it will bubble up furiously. Whisk in the remaining cream a little at a time so it doesn't bubble over, and then whisk in the butter, vanilla, and salt until the caramel sauce is very smooth. Transfer the sauce to a serving bowl and let it cool at room temperature; it will thicken as it cools. Serve warm or at room temperature.

MAKE THE CINNAMON CUSTARD SAUCE

Heat the half-and-half in a medium saucepan over medium heat until it's just beginning to steam. Don't let it boil (it will change the flavor)! Meanwhile, in a medium bowl, whisk together the egg yolks, brown sugar, cinnamon, and salt until well blended, but not foamy.

When the half-and-half is hot, slowly pour about half of it into the bowl with the yolk mixture, whisking constantly and quickly. Return the pan with the remaining half-and-half to the heat and whisk the yolk-cream mixture back into the pan. Switch from the whisk to a heat-proof rubber spatula or a wooden spoon, and gently cook the sauce, scraping the

bottom and sides of the pan, until the custard thickens and registers 175 to 180°F/80 to 82°C on a candy or instant-read thermometer. You can strain the custard through a fine-mesh sieve if you're worried that you've gotten some bits of eggshell in there; otherwise, transfer the custard to a serving bowl and chill in the refrigerator until cold, about 2 hours.

MAKE THE APPLES

Melt the butter in a large skillet over medium-high heat. When the butter is foamy, add the apples and cook, stirring occasionally, until they're almost tender, 7 to 8 minutes. Sprinkle the apples with the granulated sugar, cinnamon, and salt and cook, stirring often, until the apples are tender when pricked with a fork, 3 to 4 minutes more. Remove the pan from the heat and let the apples cool slightly.



Position a rack in the center of the oven and preheat to 425°F/220°C/gas 7. Butter the bottom of a 9-x-13-in/23-x-33-cm baking dish.

Lay the crêpes presentation-side down on a clean work surface. Divide the apples equally among the crêpes, spooning them onto the bottom third of each one. To fold the crêpes, pull the bottom edge of each crêpe up and over the apples, then roll it up a half turn. Tuck in each side, and finish rolling up from the bottom. Arrange the crêpes seam-side down in a single layer in the prepared baking dish. They should be snugged in tightly together. Bake until just heated through, 8 to 10 minutes.

Lay a crêpe on each of six dessert plates and spoon a thick ribbon of the cinnamon custard sauce around each one. Drizzle a thin zigzag of the salted caramel sauce over everything, and serve right away.



Note: I love having a container of the salted caramel sauce in my fridge or freezer because you can turn the simplest ingredients—ice cream, fromage blanc, or even plain yogurt—into a special dessert. And trust me, you'll find yourself taking a spoonful or two as a mini dessert. Make a double batch so that you're stocked up; it keeps in the fridge in an

airtight container for up to 1 month and in the freezer for up to 3 months. (The recipe makes about $\frac{3}{4}$ cup/180 ml.)

Custard sauce, called *crème anglaise* in the French pastry world, seems old-fashioned and slightly proper to me, which is one reason why I love it. The other is because of its rich texture and deliciously mellow flavor. Here I use brown sugar and add a little cinnamon to give it a subtle sweetness; the classic is simply egg yolks, milk or cream, sugar, and vanilla. This sauce doesn't keep as well as the caramel; store it in the fridge and use it within 3 days. (The recipe makes about 1 cup/240 ml.)

Crêpes with Vanilla-Peach Compote and Bourbon Caramel Sauce

There's something about good bourbon that makes it a perfect match for peaches. Maybe it's the spirit's vanilla notes, or maybe it's because they were both perfected in the South, where they grew to have a cosmic affinity for each other. To keep this compote from turning into mush, clever cook Danielle Centoni—my food-editor friend who developed this recipe—removes the peaches as soon as they're tender and then boils the juices down into a thick syrup. Sweetened crème fraîche ties the compote together with the slightly bitter, boozy caramel sauce.

Makes 10 filled crêpes; serves 10

FOR THE VANILLA-PEACH COMPOTE

2½ lb/1.2 kg fresh or frozen peaches, peeled, pitted, and sliced about ½ in/12 mm thick

1 cup/200 g sugar

1 tbsp fresh lemon juice

½ tsp sea salt

4 cinnamon sticks, broken in half

1 vanilla bean

¼ cup/60 ml heavy (whipping) cream

2 tbsp unsalted butter

FOR THE BOURBON CARAMEL SAUCE

1 cup/200 g sugar

¼ cup/60 ml water

1 tsp fresh lemon juice

½ cup/120 ml heavy (whipping) cream

3 tbsp unsalted butter

¼ tsp kosher salt

2 to 3 tbsp bourbon whiskey

¼ tsp pure vanilla extract

FOR THE WHIPPED CREAM

½ cup/120 ml cold heavy (whipping) cream

½ cup/120 ml crème fraîche

2 tbsp sugar

10 [Versatile Crêpes](#) or your choice

MAKE THE VANILLA-PEACH COMPOTE

In a large saucepan, combine the peaches, sugar, lemon juice, salt, and cinnamon sticks. Split the vanilla bean lengthwise, scrape out the seeds with the back of a knife, and add the seeds to the pot, along with the pod. Set the pan over medium-high heat and cook, stirring, until the peaches are tender but not mushy, 20 to 25 minutes.

Using a slotted spoon, transfer the peaches to a large bowl, leaving as much of the juice in the pan as possible. Increase the heat under the pan to high and simmer the juices until they reduce into a thick syrup, about 10 minutes. Remove the pan from the heat and stir in the cream and the butter. Gently stir in the cooked peaches, and set the compote aside in a warm spot. (The compote can be made to this point up to 1 week ahead. Gently reheat in a saucepan over low heat or in the microwave at 50 percent power before serving.)

MAKE THE BOURBON CARAMEL SAUCE

In a small, deep, heavy-bottom saucepan, stir together the sugar, water, and lemon juice. Set the pan over medium-high heat and cook, stirring, until the sugar dissolves. Stop stirring and cook the mixture, swirling the pan occasionally to help the caramel brown evenly, until the caramel is dark mahogany brown in color, 10 to 12 minutes. Remove the pan from

the heat and carefully stir in the cream, butter, and salt. The caramel will bubble furiously at this point. (If the caramel hardens, return the pan to the heat to warm and loosen it.) Stir in the bourbon and vanilla. (The caramel sauce will keep in an airtight container in the refrigerator for up to 1 month. Gently reheat it in a saucepan over low heat or in the microwave at 50 percent power before serving.)

MAKE THE WHIPPED CREAM

In a large bowl with a handheld electric mixer or in a stand mixer fitted with the whisk attachment, whip the cream, crème fraîche, and sugar together until stiff peaks form, 1 to 2 minutes. (The whipped cream can be made 1 day ahead, and stored in an airtight container in the refrigerator.)



Remove the vanilla bean pod and cinnamon sticks from the compote and discard them. Lay each crêpe presentation-side down on a dessert plate and spoon $\frac{1}{4}$ cup/60 ml of the compote over the bottom half of one. Fold the top half over the compote to form a half-moon. Drizzle each crêpe with about 1 tbsp of the caramel sauce. Top with a dollop of the whipped cream and serve right away.

Baked Almond Frangipane Crêpes with Spiced Plum Compote and Vanilla Ice Cream

Plums are an amazing fruit to cook with—they take on a complex, spicy character when heated, which I’m echoing here by adding a few warm spices. They also pair beautifully with almonds. Any kind of plum will work for the compote, but some are juicier than others, so pay attention as you cook and adjust the cooking time accordingly. You can use this plum compote in fruit galettes and tarts, too.

The frangipane filling creates a tender, almondy layer in the center of the crêpes, much like the inside of an almond croissant.

Makes 8 filled crêpes; serves 8

FOR THE FRANGIPANE

1 cup/120 g slivered almonds

½ cup/115 g unsalted butter, at cool room temperature, cut into small pieces

1½ cups/140 g confectioners’ sugar

¼ cup/30 g all-purpose flour

½ tsp kosher salt

2 large eggs

½ tsp pure almond extract

½ tsp pure vanilla extract

FOR THE SPICED PLUM COMPOTE

2 lb/910 g ripe plums (about 8 medium), halved, pitted, and cut into ¾-in/2-cm wedges

¼ cup/60 ml water

¼ cup/50 g granulated sugar, plus more as needed

¼ cup/50 g lightly packed light brown sugar

¼ tsp ground cardamom

¼ tsp ground ginger

¼ tsp ground cinnamon

¼ tsp pure vanilla extract

½ tsp fresh lemon juice, plus more as needed

8 [Versatile Crêpes](#) or your choice

1 pint premium ice cream (vanilla, lemon, ginger, or brown sugar would all be great choices)

MAKE THE FRANGIPANE

Whiz the almonds in a food processor until very finely ground. Drop in the butter, confectioners' sugar, flour, and salt and pulse to blend well. Add the eggs, almond extract, and vanilla and whiz for about 30 seconds to aerate the mixture, which will make the frangipane puff nicely when it bakes. (You can make the frangipane up to 2 days ahead. Store it in an airtight container in the refrigerator with a piece of plastic wrap pressed directly onto its surface so it doesn't dry out.)

MAKE THE SPICED PLUM COMPOTE

Combine the plum, water, granulated sugar, brown sugar, cardamom, ginger, cinnamon, vanilla, and lemon juice in a medium saucepan over medium-high heat. Bring to a gentle boil, stirring slowly to dissolve the sugars, about 5 minutes. reduce the heat to maintain a simmer and cook, uncovered, until the plums are very soft and beginning to fall apart and the juices have thickened quite a bit, 15 to 20 minutes. (If the fruit is getting mushy but the juices are still thin, transfer most of the fruit to a bowl, increase the heat, and boil the juices until they're nicely thickened; then return the fruit to the pan.) Taste the compote and adjust with more granulated sugar or lemon juice (or spices). Let the compote cool slightly before serving. (You can make the compote up to 3 days ahead and store

it in an airtight container in the refrigerator. Gently reheat it in a saucepan before serving.)



Position a rack in the center of the oven and preheat to 425°F/220°C/gas

7.

Lay the crêpes presentation-side down on a clean work surface. Spread the bottom half of each one with $\frac{1}{4}$ cup/60 ml of the frangipane, leaving a $\frac{1}{2}$ -in/12-mm border—the frangipane will spread a bit more as it bakes. Fold the top half of each crêpe over the bottom half to form a half-moon. Transfer the crêpes to a large rimmed baking sheet and arrange them in a single layer. They can touch, but they shouldn't overlap. Bake until the frangipane is set and slightly puffed and the tops and edges of the crêpes are nicely browned, 7 to 10 minutes.

Transfer a crêpe to each of eight dessert plates. Spoon some of the compote across the center of each one, top with a scoop of ice cream, and serve right away.

Mixed Berry Crêpes with Ginger and Mascarpone

Fresh summer berries need little more than a sprinkle of sugar to get their juices flowing, and here creative cook Denise Mickelsen (creative *and* meticulous—she helped me edit this book!) transforms them into a luscious dessert crêpe by pairing the berries with crystallized ginger and creamy mascarpone cheese.

Makes 6 filled crêpes; serves 6

1 lb/455 g ripe strawberries (24 medium), hulled and cut into 8 pieces (or 4 pieces if on the small side)

2½ cups/340 g ripe blackberries

2 cups/300 g ripe blueberries

¼ cup/50 g demerara or lightly packed light brown sugar

¼ cup/40 g minced crystallized ginger

4 oz/115 g mascarpone cheese

6 [Versatile Crêpes](#) or your choice

Put the strawberries, blackberries, blueberries, demerara sugar, and crystallized ginger in a large bowl and toss gently with a rubber spatula until the sugar has disappeared and the berries are beginning to release their juices. Let the berries macerate in the sugar, gently stirring them occasionally, for at least 30 minutes and up to 1 hour.

Transfer about a third of the berries to a small bowl, and set aside for the garnish. Using a potato masher (or the bottom of a juice glass), coarsely mash the remaining two-thirds of the berries.

In a small bowl, stir the mascarpone cheese vigorously with about 1 tbsp of the juices from the larger bowl of mashed berries to loosen it up a bit.



Lay the crêpes presentation-side down on a clean work surface. Divide the mascarpone equally among the crêpes, spreading it in a thick horizontal line across the center of each one. Drain the mashed berries (reserving the juices for drizzling), and divide among the crêpes, spreading them on top of the mascarpone. Roll each crêpe into a tight cylinder and arrange it on a dessert plate, seam-side down. Sprinkle the rolled crêpes with the reserved berry mixture, and drizzle each one with the juices from the bottom of the bowls before serving.

Whole-Wheat Crêpes with Fromage Blanc and Cardamom-Ginger Poached Apricots

This is a riff on a yogurt dessert that my food-writer friend (and awesome cook) Matthew Card made for me when I was a newspaper food editor in Portland, Oregon. I've added a few ingredients to the poached fruit and changed the yogurt to fromage blanc—the creamy tang is a perfect partner for the honeyed apricots. Whole-wheat crêpes keep the dessert grounded and give it a slightly virtuous feeling. It's not just dessert; it's whole grains!

Makes 8 crêpes with topping; serves 4

FOR THE POACHED APRICOTS

¼ cup/50 g sugar, plus more as needed

¼ cup/60 ml honey

¼ cup/60 ml fresh orange juice

½ cup/120 ml water

One 1-in/2.5-cm piece fresh ginger, peeled, cut into thick slices, and smashed with the side of a chef's knife

3 whole green or white cardamom pods, crushed

Tiny pinch of kosher salt

6 oz/170 g dried apricots, cut into sixths

1 tsp fresh lemon juice, plus more as needed

4 oz/115 g fromage blanc

cup/75 ml plain whole or low-fat yogurt

8 [Whole-Wheat Crêpes](#) or your choice

MAKE THE POACHED APRICOTS

In a small saucepan over medium-high heat, bring the sugar, honey,

orange juice, water, ginger, cardamom, and salt to a boil, stirring to dissolve the sugar. reduce the heat to maintain a simmer and simmer until nice and syrupy, about 10 minutes. Using a fork, fish out the ginger and cardamom pods and discard them. Add the apricots to the syrup and simmer until they're very soft, 20 to 30 minutes. Stir in the lemon juice, and then taste and add more sugar or lemon juice as needed. Let the apricots cool in the syrup in the refrigerator. (You can make the apricots up to 2 days ahead and store them in the refrigerator in an airtight container.)



In a small bowl, gently fold together the fromage blanc and yogurt. Lay the crêpes presentation-side down on a clean work surface. Drizzle about two tsp of the apricot syrup over each crêpe, and then fold the crêpes into quarters, making loose triangles. Transfer two crêpes to each of four dessert plates. Top each with about 2 tbsp of the cheese mixture, then some of the apricots, and another drizzle of the syrup. Serve right away.



Gluten-Free Rice Flour Crêpes with Wine-Poached Cherries

Red wine-poached cherries make a sophisticated, not-too-sweet sauce for these gluten-free dessert crêpes, created for me by cookbook author and gluten-free expert Laura Russell. An Australian Shiraz would add a hint of spiciness to the sauce, but Beaujolais or any R wine with a fruit-forward flavor profile will work well. If it's not cherry season, use frozen cherries; they come pitted and save a lot of time. You'll enjoy this dessert even if you're not avoiding gluten—the rice-flour crêpes are delicate and delicious. If you wanted to dress up the dish a notch, garnish with some chocolate shavings, a scoop of ice cream, or a dollop of crème fraîche.

Makes 12 crêpes with topping; serves 6

12 [Gluten-Free Rice Flour Crêpes](#) or your choice, preferably with ½ tsp pure vanilla extract added to the batter (see Note)

FOR THE WINE-POACHED CHERRIES

¾ cup/180 ml fruity red wine, such as Shiraz

cup plus 2 tbsp/90 g sugar

1 lb/455 g pitted sweet cherries, thawed if frozen (save any cherry juice)

Grated zest of 1 medium orange

Chocolate shavings, vanilla ice cream, and/or crème fraîche for serving (optional)

Position a rack in the center of the oven and preheat to 300°F/150°C/gas 2.

Fold the crêpes in half and then into quarters, and put them on a large serving platter. Cover the platter with foil and heat the crêpes in the oven until they're hot, about 10 minutes. (If the crêpes are hot before the sauce is done, turn the oven off and leave them in there.)

MAKE THE WINE-POACHED CHERRIES

In a medium saucepan over medium heat, combine the wine, sugar, and any juices from the cherries. Bring to a simmer, stirring occasionally to dissolve the sugar. Continue to simmer until beginning to thicken, about 5 minutes.

Add the cherries to the pan. Simmer until the cherries are tender but not mushy, about 3 minutes for frozen cherries or 5 minutes for fresh. Using a slotted spoon, transfer the cherries to a medium bowl, leaving the wine mixture behind in the pan. Cover the cherries with foil to keep them warm.

Simmer the wine mixture vigorously until it's reduced to a syrupy $\frac{1}{2}$ cup/120 ml, about 5 minutes. Pour the syrup over the cherries, and then stir in the orange zest.



Transfer two crêpes to each of six dessert plates and spoon the cherries and sauce over them. Garnish with the chocolate, ice cream, or crème fraîche—or all three!—if desired. Serve right away.



Note: Pure vanilla extract is generally gluten-free, but if you are seriously allergic to gluten, look for one labeled “gluten-free,” such as Nielsen-Massey.

Strawberry Crêpes with Brown Sugar-Pecan Streusel and Sour Cream

This is a tribute to two of my favorite summertime desserts: strawberry shortcake and fruit crisp. I adore the flavor combination of strawberries, brown sugar, and sour cream, so here I'm using sour cream rather than the traditional whipped cream. The streusel topping is almost like rich, crumbly chocolate chip cookies (minus the chips). And because you bake the streusel independent of the fruit, it doesn't get soggy. You can keep the streusel in an airtight container for a few days, but honestly, be careful: If you start nibbling on it, you may not be able to stop.

Makes 6 filled crêpes; serves 6

FOR THE STREUSEL

4 tbsp/55 g unsalted butter, at cool room temperature

½ cup plus 1 tbsp/65 g all-purpose flour

¼ cup/50 g lightly packed dark brown sugar

2 tbsp granulated sugar

81 tsp kosher salt

¼ cup/30 g chopped pecans

FOR THE STRAWBERRIES

2 lb/910 g ripe strawberries, hulled and halved, or quartered if large

¼ cup/50 g lightly packed light or dark brown sugar, plus more as needed

1 tsp fresh lemon juice, plus more as needed

Pinch of kosher salt

6 [Versatile](#) or [Almond-Brown Butter Crêpes](#) or your choice

½ cup/120 ml sour cream

½ tsp pure vanilla extract

MAKE THE STREUSEL

Position rack in the center of the oven and preheat to 375°F/190°C/gas 5.

In a medium bowl, using your fingers or a fork, mix the butter, flour, brown sugar, granulated sugar, and salt together until the mixture forms small clumps. Add the pecans and mix a little more—you want the streusel to be the texture of clumpy granola. Spread out the streusel in an even layer on a baking sheet lined with parchment paper or a silicone baking mat. Freeze until well chilled, about 15 minutes. (You can make the streusel to this point up to 1 day ahead; keep refrigerated in an airtight container.)

Bake the streusel until golden brown, 10 to 12 minutes. It will probably spread out and look like it's running together—that's okay. Remove it from the oven and stir it around with a fork to return it to a granola-like texture. Let cool completely. Lower the oven to 300°F/150°C/gas 2.

MAKE THE STRAWBERRIES

Put the strawberries and brown sugar in a medium saucepan over medium-high heat and cook until the juices begin to bubble and the berries are softened but not completely mushy, 4 to 7 minutes, depending on how ripe the berries are. Add the lemon juice and salt. Taste the berries and add more lemon juice or sugar, if needed. Remove the berries from the heat and keep warm.



Put the crêpes on a plate, cover the plate with foil, and set the plate in the oven to heat the crêpes through, at least 10 minutes. Keep warm.

Meanwhile, in a small bowl, stir together the sour cream and vanilla until smooth.

Lay a crêpe presentation-side down on each of six dessert plates. Spoon about ½ cup/120 ml of the strawberries in a horizontal line across the center of each one. Roll each crêpe into a loose cylinder, seam-side down. Spoon a thick drizzle of the sour cream over each crêpe, and then

shower with the streusel topping. Serve right away.

Spiced Tangerine Crêpes Suzette

You can't have a crêpe book without a crêpes Suzette recipe, right? Unfortunately, I don't remember loving the classic version when I learned to make it during my cooking school days in Paris. It does involve flambéing though, which is always exciting (but also kind of a pain). The point of flambéing is to caramelize the sugars in the sauce; here I accomplish that task without the pyrotechnics. I'm also calling for tangerines rather than the traditional reds because I think they have a lovely complexity, which is enhanced by adding a bit of spice. The whipped cream and sprinkle of bittersweet chocolate aren't traditional either, but make for fine finishing touches.

Makes 8 filled crêpes; serves 8

FOR THE CARAMEL SAUCE

½ cup/100 g granulated sugar

1 cup/240 ml fresh tangerine juice

81 tsp ground coriander

81 tsp ground ginger

2 tbsp unsalted butter

½ cup/120 ml heavy (whipping) cream

2 tsp confectioners' sugar

1 tsp St-Germain, white Lillet (Blanc), or Grand Marnier

8 [Versatile](#), [Gluten-Free Rice Flour](#), [Almond-Brown Butter Crêpes](#) or your choice

¼ cup/45 g finely chopped or grated bittersweet chocolate (60% cacao)

MAKE THE CARAMEL SAUCE

Heat the granulated sugar and 2 tbsp water in a large skillet over medium-high heat, stirring, until the sugar begins to melt and then boils. Once all

of the sugar has melted, let the mixture cook without stirring until it becomes a deep amber color and smells nicely caramelized, about 8 minutes.

Remove the skillet from the heat and carefully add the tangerine juice—watch out, it will steam and sputter. Return the skillet to the heat, add the coriander and ginger, and simmer, stirring to dissolve any hardened caramel, until the sauce has reduced and thickened, about 2 minutes. Stir in the butter until incorporated. Keep the sauce warm in the skillet over very low heat.



In a large bowl with a handheld electric mixer, beat the cream until it forms soft peaks, 2 to 3 minutes. Add the confectioners' sugar and liqueur and continue to beat until it forms billowy, stiff peaks, another minute or so.

Fold all the crêpes in half, then in half again to make triangles. Nestle them into the tangerine sauce in the skillet and let them heat through and soak up some of the sauce. Flip the crêpes and let them heat for another minute, then carefully transfer each to a dessert plate. Garnish with a dollop of the whipped cream and a sprinkle of the chocolate. Serve right away.



Banoffee Crêpes

I lived in London in the early 1990s, which was a very exciting time for food. Banoffee pie was a trendy dessert then, and you could count on finding it on the menu of any bistro-like establishment. The pie never truly caught on in the States, but the crazy-good combination of caramel and bananas is always a hit once it's tasted. The caramel is really a *dulce de leche*—a milk caramel made by slowly reducing sweetened condensed milk. It's similar to *cajeta*, which is usually made from goat's milk. There are some delicious jarred *dulce de leches* and *cajetas* on the market, so if you want to skip the first step and use store-bought, go right ahead.

Makes 6 filled crêpes; serves 6

FOR THE MILK CARAMEL

One 14-oz/400-g can sweetened condensed milk (preferably Eagle Brand)

FOR THE WHIPPED CREAM

1½ cups/360 ml heavy (whipping) cream

1 tbsp confectioners' sugar

½ tsp pure vanilla extract

FOR THE BANANAS

1 tbsp unsalted butter

3 medium ripe bananas, peeled and cut crosswise on the bias into ¼-in-/6-mm-thick slices

Tiny pinch of kosher salt

6 [Versatile](#) or [Whole-Wheat Crêpes](#) or your choice

1 oz/30 g bittersweet chocolate (60% cacao), finely chopped

½ tsp instant espresso powder or crushed instant coffee granules

MAKE THE MILK CARAMEL

Pour the condensed milk into a heat-proof bowl set over a medium saucepan (or in a double boiler) with about 1 in/2.5 cm of water. Bring the water to a simmer over medium-high heat. Cook the milk, stirring every 30 minutes or so, until the milk is thick like pudding and a deep caramel color, 2 to 3 hours. Check the water level in the pan every time you stir and add more as needed. When the caramel is ready, remove it from the heat and let it cool to room temperature. (You can make the caramel up to 2 days ahead; store it in the fridge in an airtight container. You'll need to warm it gently before spreading it on the crêpes.)

MAKE THE WHIPPED CREAM

In a large bowl with a handheld electric mixer or in a stand mixer fitted with the whisk attachment, whip the cream until it forms soft peaks, 2 to 3 minutes. Add the confectioners' sugar and vanilla and continue to whip until the cream forms very billowy, firm peaks, 30 seconds more. Set aside.

MAKE THE BANANAS

Melt the butter in a large skillet over medium-high heat. When it is no longer foamy, add the banana slices in a single layer and season them with the salt. Work in batches if you can't fit all of the bananas in the skillet at one time. Cook, stirring occasionally, until the bananas are tender and golden brown, 4 to 5 minutes. Remove from the heat.



Lay the crêpes presentation-side down on a clean work surface. Spread heaping 1 tbsp of the caramel over the surface of each crêpe, and then arrange the banana slices in a single layer over the bottom half. Fold the top half over the bananas to make a half-moon, and then fold in half again to make a fat triangle.

Transfer a crêpe to each of six dessert plates, spoon a generous dollop of the whipped cream on top, sprinkle with the chopped chocolate and coffee powder, and serve right away.

Crêpes with Roasted Rhubarb and Lemon Cream

Lemon curd whizzed in a food processor for a minute or so becomes a lighter-than-air, creamy sauce for these sweet and tangy dessert crêpes, which were created by pastry chef and cookbook author Kir Jensen of the Sugar Cube food cart in Portland, Oregon. If you're using fresh rhubarb, pick out the darkest red stalks you can find—they have the best flavor and color.

Makes 12 filled crêpes; serves 12 generously

FOR THE VANILLA-ROASTED RHUBARB

½ vanilla bean, split

2 tbsp unsalted butter, melted

1½ to 1¾ cups /300 to 350 g granulated sugar

1½ tbsp fresh lemon juice (from ½ medium lemon)

¼ tsp kosher salt

2 lb/910 g fresh or thawed frozen rhubarb, cut into ½-in/12-mm pieces

FOR THE LEMON CREAM

1 cup /225 g unsalted butter, cut into 1-in/2.5-cm pieces, at room temperature

4 large eggs plus 4 large egg yolks

1 cup/200 g granulated sugar

Grated zest of 2 medium lemons (2 tbsp)

½ cup fresh lemon juice, strained (from 5 to 6 medium lemons)

Pinch of kosher salt

12 [Almond-Brown Butter Crêpes](#) or your choice

Confectioners' sugar, for sprinkling

MAKE THE VANILLA-ROASTED RHUBARB

Position rack in the center of the oven and preheat to 400°F/200°C/gas 6. Butter a 9-x-13-in/23-x-33-cm shallow roasting pan or baking dish.

Scrape the seeds from the vanilla bean with the back of a knife and put them in a large bowl, along with the pod. Add the butter, granulated sugar, lemon juice, and salt and toss with the rhubarb to coat. Leave at room temperature until juicy, about 15 minutes. Pour the rhubarb and juices into the prepared pan and roast until the rhubarb is tender and the juices are bubbling, 15 to 20 minutes (fresh rhubarb will cook more quickly). Try not to overcook the rhubarb, or it will turn into mush.

Using a slotted spoon, transfer the rhubarb to a clean large bowl and let it cool. Pour the juices from the roasting pan into a small saucepan over medium-high heat and bring to a boil. Let the juices boil until reduced to a thick syrup, 2 to 8 minutes. Remove the pan from the heat and let the syrup cool for at least 5 minutes. Gently fold it back into the roasted rhubarb. Set the rhubarb aside to cool slightly before assembling the crêpes. (You can make the rhubarb to this point up to 1 week ahead. Store it in an airtight container in the refrigerator. Let it come to room temperature or warm it gently before proceeding with the recipe.)



MAKE THE LEMON CREAM

Fill a large bowl with ice water and set it aside.

Whisk together butter, eggs, egg yolks, granulated sugar, lemon zest, lemon juice, and salt in a medium heavy-bottomed saucepan and place

over medium heat. Cook, stirring frequently with a wooden spoon, until the butter has melted and the sugar has dissolved, 3 to 5 minutes. Continue cooking, scraping the bottom and sides of the pan almost constantly (if the eggs get too hot, they'll scramble), until the mixture has thickened and reached 170°F/77°C on an instant-read thermometer, 5 to 6 minutes more. (It should coat the back of the spoon.) Immediately remove the pan from the heat and strain the mixture through a fine-mesh sieve into a nonreactive bowl. Press plastic wrap onto the surface of the lemon mixture so it doesn't form a skin. Put the bowl into the ice bath and let it chill for 20 minutes.

Transfer the lemon mixture to a blender or food processor and whiz it for about 1 minute. It will lighten in color and become airy and velvety smooth. Transfer the lemon cream to a clean bowl and press plastic wrap directly onto its surface. Chill in the refrigerator until cold. (The lemon cream can be made up to 1 week ahead and stored in an airtight container in the refrigerator. Let it sit out at room temperature for at least 20 minutes, and stir it to loosen, before serving.



Position a rack in the center of the oven and preheat to 300°F/150°C/gas 2. Put the crêpes on a large plate and cover the plate with foil. Heat the crêpes in the oven until they're hot, about 10 minutes.

Lay the crêpes presentation-side down on a clean work surface. Spoon 3 tbsp of the rhubarb into the center of each one. To fold the crêpes, lift an edge of each crêpe and fold it over the rhubarb, pleating about six times as you work your way around the crêpe to create a pleated border. The pretty red rhubarb filling will show in the center. Transfer the crêpes to dessert plates and sprinkle each with confectioners' sugar. Serve with a dollop of the lemon cream on top.

Mile-High Meyer Lemon and Whipped Cream Crêpe Cake

I'm so in love with this dessert: It's easy to make, impressive to serve, and so much fun to eat. You don't need to have a knack for pastry—if you can make a peanut butter sandwich, you can make this dessert. But the results are as fancy looking as any dacquoise from a patisserie, with its layer upon layer of tender crêpe alternating with sunny yellow lemon curd and whipped cream.

The cake needs a day in the refrigerator to set up properly, so you'll want to plan accordingly. It's rich, so cut slender portions; you can always offer seconds.

If you can't find Meyer lemons, just use about ½ cup/120 ml of regular lemon juice and the rest fresh orange juice, or use all lemon juice and another 1 tbsp of sugar.

Makes 1 cake; serves 10 to 12

FOR THE LEMON CURD

cup/165 ml fresh Meyer lemon juice (about 4 lemons; remove any seeds but don't strain)

2 tsp finely grated Meyer lemon zest

1 cup/200 g granulated sugar

3 large egg yolks plus 2 large eggs

Pinch of kosher salt

½ cup /115 g unsalted butter, cut into 4 pieces

1 cup/240 ml crème fraîche

1 cup/240 ml heavy (whipping) cream

1 tbsp confectioners' sugar, plus more for garnish

16 to 18 [Versatile](#), [Gluten-Free Rice Flour](#), or [Whole-Wheat Crêpes](#)

MAKE THE LEMON CURD

In a medium heavy-bottomed saucepan, whisk together the lemon juice, lemon zest, granulated sugar, egg yolks, whole eggs, and salt until well blended and pale yellow. Put the pan over medium heat, add the butter, and cook, stirring frequently with a heat-proof spatula or a wooden spoon, until the butter has melted and the sugar has dissolved, 3 to 5 minutes. Continue cooking the curd, stirring and scraping the bottom and sides of the pan almost constantly (if the eggs get too hot, they'll scramble), until the curd has thickened quite a bit and reached 170°F/77°C on an instant-read thermometer, 5 to 6 minutes more. Immediately transfer the curd to a shallow pan and freeze it, stirring occasionally, until chilled, about 30 minutes.



In a large bowl with a handheld electric mixer, beat the crème fraîche and cream until billowy firm peaks form, 2 to 3 minutes. Add the confectioners' sugar and beat just a second longer to blend; don't whip to the point where the cream begins to curdle.



Lay a crêpe in the center of a very flat plate at least 9 in/23 cm in diameter, or on a similarly sized platter (you can also use a 9-in/23-cm cardboard cake round or the base of a tart pan with a removable bottom). Spread about 3 tbsp of the lemon curd thinly and evenly over the surface of the crêpe, leaving a $\frac{1}{4}$ -in/6-mm border around the edge. Carefully lay

a second crêpe on top of the curd, positioning it so the edges of the crêpes align. Spread about cup/75 ml of the cream evenly over the crêpe, leaving the same border around the edge. The cream layers will be slightly thicker than the curd layers. Continue alternating layers of crêpe, curd, and cream, making sure that your crêpes are lined up nicely. As you add layers, the cake may become domed in the center. To avoid that, make the depth of the cream around the circumference of the crêpe a touch deeper than in the center, and when you add a new crêpe, press down lightly on the center of it with your fingers. Finish with a crêpe layer, but don't put any cream or curd on top.

Wrap the cake carefully in plastic wrap and chill it for at least 4 hours or up to 24 hours. The cream and curd will set up a bit and the cake will gain more structure.

Sift confectioners' sugar over the top of the cake, and cut thin wedges using a very sharp knife. For even wedges, first cut the cake in half and then into quarters. Cut each quarter into the number of slices you need. Serve the cake on its side to show off the layers, or upright.

Fancy Crêpe Layer Cake with Chocolate-Almond and Espresso Fillings

This recipe started out as a tribute to my mother's chocolate silk pie, which had a dense but satiny filling of chocolate, butter, sugar, and eggs in a simple oil piecrust. It was fantastic but not fancy. Along the way, however, I fluffed up her chocolate filling, recruited some almonds, and made a second filling, espresso-mascarpone. The result is a spectacular dinner party or birthday party dessert. It's sixteen layers of luscious flavor that's reminiscent of a tiramisu, but prettier!

The cake needs to chill overnight, so plan to make it ahead. In fact, spread your work out over two days to make things easy: Make the fillings two days ahead (store them in airtight containers in the fridge), and then make the crêpes and assemble the cake the day before you're going to serve it.

The chocolate filling is made with raw eggs, which is traditional for this type of silk pie filling. If you're worried about eating them, use pasteurized eggs.

Makes 1 cake; serves 12

FOR THE CHOCOLATE FILLING

3 oz/85 g bittersweet or semisweet chocolate, finely chopped

1 cup/225 g unsalted butter, at room temperature

$\frac{3}{4}$ cup/150 g granulated sugar

1 tsp pure almond extract

$\frac{1}{2}$ tsp pure vanilla extract

81 tsp kosher salt

3 large eggs

FOR THE ESPRESSO FILLING

2 tbsp brandy

1½ tsp instant espresso powder

8 oz/225 g mascarpone cheese, at room temperature

¼ cup/25 g confectioners' sugar

½ cup/120 ml heavy (whipping) cream

16 to 18 [Versatile, Gluten-Free Rice Flour](#), or [Whole-Wheat Crêpes](#)

cup/30 g finely chopped lightly toasted blanched almonds

Confectioners' sugar for dusting

MAKE THE CHOCOLATE FILLING

Melt the chocolate in a medium heat-proof bowl set over a medium saucepan (or a double boiler) with about 1 in/2.5 cm of simmering water. Let the chocolate cool slightly.

Put the butter and granulated sugar in a large bowl and beat with a handheld electric mixer on medium speed until light and fluffy and the sugar doesn't feel grainy anymore, about 2 minutes. While beating, drizzle in the melted chocolate, the almond extract, vanilla, and salt until combined. Beat in the eggs, one at a time. The mixture will look slippery and "curdly" at first, but it will become smooth after a few seconds, so be patient. Keep beating for another minute or so until the mixture is light, fluffy, and spreadable (like cake frosting). Set it aside.

MAKE THE ESPRESSO FILLING

Stir together the brandy and espresso powder in a large bowl. Whisk in the mascarpone cheese until combined, and then stir in 2 tbsp of the confectioners' sugar.

In a medium bowl with clean beaters, beat the cream on medium speed until it's billowy and soft peaks form, about 2 minutes. Add the remaining 2 tbsp confectioners' sugar and beat until firm peaks form, another minute or so (take care not to overwhip to the point of curdling). With a rubber spatula or big spoon, gently fold the whipped cream into

the mascarpone mixture.



Lay a crêpe in the center of a very flat plate at least 9 in/23 cm in diameter, or on a similarly sized platter. (You can also use a 9-in/23-cm cardboard cake round or the base of a tart pan with a removable bottom.) Spread about $\frac{1}{4}$ cup/60 ml of the chocolate filling thinly and evenly over the surface of the crêpe, leaving a $\frac{1}{4}$ -in/6-mm border around the edge. Carefully lay a second crêpe on top of the chocolate filling, positioning it so the edges of the crêpes align. Spread about 3 tbsp of the espresso filling evenly over the crêpe, leaving the same border around the edge. Continue alternating the chocolate and espresso fillings with the crêpes until you've used all your crêpes. As you add layers, the cake may become domed in the center. To avoid that, make the depth of the fillings around the circumference of the crêpe a touch deeper than in the center, and when you add a new crêpe, press down lightly on the center of it with your fingers. Spread a very thin layer of the chocolate filling on the top crêpe, making it as smooth as possible (you'll cover it with almonds later).

Carefully wrap the cake in plastic wrap and chill it for at least 4 hours or up to 24 hours. The fillings will set up a bit and the cake will gain more structure.

Sprinkle the almonds over the top of the cake, pressing them very lightly so they stick to the chocolate filling. Dust confectioners' sugar over the almonds. Cut into thin wedges using a very sharp knife. For even wedges, first cut the cake in half, and then into quarters. Cut each quarter into the number of slices you need. Serve the cake on its side to show off the layers, or upright.



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