

Pâte à Crêpes ~ Galettes

Pâte à Crêpes

For approximately 15 crêpes

250 g flour
small pinch salt
1/2 liter milk
3 to 4 eggs (depending on size)
25 g butter

This batter is neutral and can be used for both sweet and savory crêpes. For sweet crêpes, add 25 g sugar.

You can also replace the milk with water, beer or cider.

Put flour and a small pinch of salt in a bowl. Make an opening in the middle and put your eggs into it. Whisk just your eggs and slowly start incorporating the flour around them. When the center mixture becomes too stiff, add a little milk and continue gently whisking the center ingredients and incorporating the flour all around. If you do it this way, you will avoid lumps in the batter. If you do end up with lumps, you can pass the batter through a sieve.

Melt the butter, let it cool and add it at the end.

Let your dough rest overnight. Bring it to room temperature, stir it and start making crêpes.

A good trick for oiling or buttering your pan is to use the end of a potato. Put a fork in it and dip it in the oil or butter, then rub it on your pan; you don't need to oil it every time—just at the beginning and if your batter starts to stick.

Don't worry if the first few crêpes are ruined—that always happens as you adjust the temperature of your pan. In France, they say the first crêpe is for the dog.

Cook until the edges start to lift off the side and you see little holes forming; flip it and cook the second side for about a minute. You want the first side to have nice color, but the second side doesn't need to be as cooked, as it will have the filling. As you cook them, stack them in a plate. They can be eaten right away or refrigerated for a few days

When you are ready, heat them in the pan and put whatever you enjoy in them. Then fold them over the filing and serve

Some suggestions:

A little butter with sugar and lemon

Nutella

- You can dust the sweet ones with confectioners sugar

Ham and gruyère

Smoked salmon with crème fraîche and lemon, etc.

Galettes (buckwheat crêpes from Brittany)

Thanks to Open Bowl, we've started making this recipe regularly. It's from Pascal Rigo's *The American Boulangerie*. It is fun to make and the results are glorious. Paulina handles the batter, slowly whisking the eggs and liquid until all the flour is incorporated. She does it so meticulously now, the batter is free of lumps. After it rests overnight, I make a big stack of galettes, which usually stay in the refrigerator for a few days, as a self-serve base for any quick meal. They are great for lunch and dinner, and even for a hearty breakfast. Just reheat the galette in the crêpe or other low sided pan and add filling to cook or warm up. Elise and I stick to the traditional ham and gruyère and sometimes also an egg. Scott puts harissa and whatever he finds in the refrigerator. When done, fold the galette in half. You can also make a delicious sweet version with a little butter, sugar and lemon.

✓ ✓ ✓

GALETTES

Buckwheat Crêpes

This recipe makes the kind of lacy-edged crêpes that are served with savory fillings in Brittany. The buckwheat adds a nutty flavor and a rustic, toasty brown look that goes perfectly with a wide range of ingredients, such as thinly sliced or chopped cooked meats, seafood, sautéed vegetables, and cheeses.

- 1 1/4 cups buckwheat flour, sifted
- 1 cup plus 2 tablespoons all-purpose flour, sifted
- 1 1/2 teaspoons salt
- 3 extra-large eggs
- 2 cups plus 1 tablespoon water
- 1 1/4 cups whole milk
- 3/4 ounce (1 1/2 tablespoons) unsalted butter, melted
- Vegetable oil, as needed for pan

MAKES SIXTEEN CRÊPES

1. In a medium bowl, whisk together the buckwheat flour, all-purpose flour, and salt. Create a little well in the middle of the flour mixture, and crack the eggs into it. Using a whisk, mix the eggs in a circular motion, incorporating the flour mixture very slowly. When the batter is too stiff to whisk easily, slowly add the water and milk to the center of the wet batter, trying to keep the mixture lump free. Press the batter through a fine-mesh strainer and let rest at room temperature for 1 hour before using. Alternatively, cover and refrigerate the batter up to 2 days. When ready to cook the batter, return it to room temperature, if chilled, and whisk in the melted butter.
2. Using a paper towel, apply a light layer of oil over the bottom of a 10-inch nonstick pan. Heat the pan over medium-high heat. When it is hot, stir the batter and, using a 1/4-cup measure, ladle the batter into the pan. The batter should "sing" a little bit and begin to set if the pan is ready. Lift the pan by its handle and quickly tilt and swirl it so that the batter coats the entire bottom of the pan. Do this quickly or the batter will set before the bottom of the pan is coated. Return the pan to the heat and cook about 1 minute, until lacy golden brown, then loosen the edges with a heat-resistant spatula and flip the crêpe. Cook about 20 seconds longer, or until the bottom has browned. Turn the crêpe out onto a plate and return the pan to the heat. Continue making crêpes, stirring the batter before each one to make sure the flour is evenly distributed and reapplying oil to the pan as needed to prevent sticking. As you make the crêpes, stack them one on top of the other, with the side browned first face-down, so when they are filled and folded the prettier side will be visible. If not using immediately, wrap the entire stack in plastic wrap and refrigerate up to 2 days or layer between sheets of parchment paper and freeze up to 1 month. Bring to room temperature before using.

