

Autumnal Sweet & Savory Crêpes Crêpe Batter

approx. 12 crêpes

Ingredients

- 1 cup milk
- ½ cup water
- 4 eggs
- 2 cup All Purpose flour
- ½ teaspoon salt
- 4 Tablespoon melted butter
- 1 vanilla bean or 1 teaspoon vanilla extract

Equipment

- 1 nonstick pan (6" or 8")
- 1 rubber spatula
- 1 hand blender
- 2 medium mixing bowls
- 1 2 oz ladle

Method

1. blend milk, water, eggs and salt in a medium bowl for 30 seconds
2. add flour and butter and blend at top speed for 1 minute
3. add vanilla and blend for 1 minute
4. cover batter with plastic wrap and store in the refrigerator for two hours
5. preheat the pan on medium heat and spray lightly with Pam spray
6. add one ladle of crêpe batter and rotate the pan until it is coated on all sides
7. flip the crêpe after it is lightly browned on one side (about 30 seconds)
8. add water to crêpe batter if thinner crêpes are desired

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Autumnal Sweet & Savory Crêpes

Savory Butternut Squash Crêpe Filling

makes filling for 6 crêpes

Ingredients

- 1 butternut squash (2 lbs)
- 2 garlic cloves
- ½ teaspoon kosher salt
- 1 teaspoon olive oil
- 4 oz goat cheese
- 2 oz roasted pine nuts
- black pepper to taste

Method for Roasting Butternut Squash

1. preheat the oven to 375 degrees
2. cut the butternut squash in half and scoop out the seeds with a metal spoon
3. place the butternut squash on a baking sheet and rub the garlic, salt, black pepper and olive oil over the squash
4. bake for 50 minutes to 1 hour until the flesh is tender
5. remove from oven and let cool before separating flesh from the skin with a spoon
6. place flesh in a mixing bowl and combine with roasted pine nuts

Method for Roasting Pine Nuts

7. preheat the pan over medium heat
8. add pine nuts and stir until they are an even golden color

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Autumnal Sweet & Savory Crêpes

Sweet Cinnamon Apple Crêpe Filling

makes filling for 6 crêpes

Ingredients

- 14 oz apples peeled, cored and cut into ¼ inch pieces (2 whole apples)
- 2 Tablespoons sugar
- 1 ½ teaspoons cornstarch
- ½ teaspoon cinnamon powder
- ½ teaspoon nutmeg powder
- ½ teaspoon allspice powder
- 2 Tablespoons butter
- ½ lemon juiced

Method

1. preheat oven to 375 degrees
2. mix all ingredients together
3. place mixture on baking sheet and bake for 35 minutes or until apples are tender

Whipped Cream

Ingredients

- 2 cups heavy cream
- ½ cup powder sugar

Method

1. combine ingredients and whisk until desired consistency is reached

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