Crêpes (Brown-Butter Crêpes, Sweet or Savory)

Make-ahead · Makes about 8 (serves 4)

Ken's note: TBD

Browning the butter gives the crêpes a nutty flavor. Fill with Nutella and jam, as in the original, or turn them savory.

Ingredients

- 2 Tbsp unsalted butter, plus more for the pan
- 1 large egg
- 1 large egg yolk
- 1 cup half-and-half
- ¾ cup all-purpose flour
- Salt
- ½ cup strawberry or peach jam
- ½ cup Nutella

Method

1. Heat the oven to 225°F. In an 8-inch nonstick skillet, brown the butter over medium-high heat, about 4 minutes. Transfer to a bowl and cool.
2. Whisk the egg and yolk with the half-and-half. Whisk in the flour, browned butter, and a pinch of salt. Rest the batter 30 minutes if you have time.
3. Set the skillet over high heat. When hot, add a scant ¼ cup of batter and swirl to coat the bottom. Cook until the edges brown and the top is set, about 45 seconds; flip and cook 30 seconds longer. Stack the crêpes on a plate, buttering the pan as needed.
4. Spread each with 1 Tbsp jam and 1 Tbsp Nutella and fold into quarters. Overlap in a small baking dish and bake 10 minutes, until warm.
5. **Other fillings:** lemon juice and sugar; sliced bananas and honey; berries and whipped cream. For a savory crêpe, omit the jam and Nutella and fill with ham and Gruyère, spinach and goat cheese, or a fried egg.

Notes

Make-ahead. stack with parchment between them, wrap, and refrigerate up to 2 days or freeze.