



# Bonne Maman®

## French crêpes

(Makes 8 to 10 crêpes)

*This timeless recipe is perfect for a weekend breakfast and a must for La Chandeleur (France's pancake day) and Shrove Tuesday.*

### Ingredients

125g plain flour

Pinch of salt

1 tbsp caster sugar (omit for savoury crêpes)

2 free-range eggs, beaten

25g melted butter, plus extra for cooking

250ml semi-skimmed milk

3 tbsp cold water



### Method

1. Add flour, salt, sugar into mixing bowl
2. Make a well in the centre and add the eggs
3. Stir with balloon whisk, slowly beat in melted butter, milk & water
4. Whisk briskly to a thin batter
5. Gently heat pan and wipe a little melted butter over base
6. Drop a small ladleful of batter into pan, swirl to coat base evenly in a thin layer
7. Cook for 2 minutes until underside golden, flip and cook other side for a minute or so
8. Stack crêpes on warm plate separated with baking paper

### *Savoir-faire...*

In France a little rum, Armagnac or Cognac is often added to the batter mix.



# Bonne Maman®

## Crispy Apple & Wild Blueberry Crepes

Makes 6

### Ingredients

- 1 large cooking apple
- 2 eating apples
- 6 large French crepes, see our Classic French Crepes recipe
- Juice of 1 large orange
- 4 tbsp Bonne Maman Wild Blueberry Conserve (or your favourite Bonne Maman conserve)
- 1 small beaten egg
- 2 tbsp ground almonds
- Icing sugar, to dust
- Extra conserve and vanilla custard or ice cream, to serve



### Method

1. Peel and core the apples and cut into rough dice. Put all the fruit in a small saucepan with the orange juice and half the conserve. Simmer over a low heat, stirring occasionally, until the apple is soft. Stir in the remaining conserve and leave to cool.
2. When ready to use, heat the oven to 200C, fan oven 180C, gas mark 6. Spoon a little of the cooked apple mixture across the centre of each crepes and roll up into large 'cigar' shapes.
3. Put the rolls on a baking tray lined with baking paper and brush all over with beaten egg. Sprinkle with the ground almonds and dust with icing sugar.
4. Pop the rolls in the hot oven for 5-7 minutes or until golden and crispy.
5. Serve hot with extra conserve and vanilla custard or ice cream.

### Cook's tip

The rolls can be made a day ahead. Keep covered in the fridge. Heat as above allowing an extra couple of minutes.

The apple and Wild Blueberry filling makes a delicious pudding or breakfast compote on its own or with Greek yoghurt.



# Bonne Maman®

## Crêpes Suzette

(Serves 4)

*If you're looking to mix it up for Pancake Day this year then we recommend this simple Crêpes Suzette recipe. The 1960's dessert is back in fashion - and it is easy to understand why. The winning mix of delicate crêpes and boozy citrus sauce, using Bonne Maman Bitter Orange Marmalade is simply delicious, and easy to make at home with this quick recipe – no flambéing required!*

### Ingredients

- 8 traditional French crêpes
- 8 tbsp Bonne Maman Bitter Orange Marmalade
- Finely shredded or grated zest and juice of 1 lemon
- 3-4 tbsp Grand Marnier
- 50g chilled unsalted butter, diced
- Icing sugar, to dust

### Method

1. First make your crêpes and keep to one side.
2. In a medium frying pan, mix together the marmalade with the lemon zest, juice, Grand Marnier and 4 tbsp cold water.
3. Heat gently over a low heat until the marmalade has melted, then bubble for 1-2 mins until the mixture turns a light toffee colour.
4. Lower the heat and add the butter to the pan, a few pieces at a time, swirling it into the citrus mixture. Bubble for 1-2 mins until glossy.
5. Fold the crêpes into quarters and slide them into the pan, spooning over the sauce. Heat through for 1 min before serving with a dusting of icing sugar.

### Savoir-faire

Try adding a scoop of vanilla ice cream to each serving.

