

Italian Breakfast Crepes “Crespelle” (Makes about 14 crepes)

Ingredients:

3/4 cup flour
1/2 teaspoon salt
3 eggs
1 1/2 cup whole milk
2 tablespoons olive oil

Directions:

Blend flour, salt, eggs, milk and oil in a blender or food processor and whir until smooth. Pour the batter into a bowl. Cover and let rest 30 minutes.

Heat a 6-7 inch frying pan over medium heat and brush with oil. Ladle about 1/4 cup of batter in center of pan and swirl around, working quickly before batter sets up. Cook until batter stiffens and just begins to brown around the edge, about 30 seconds. Loosen the crespelle from the pan by running a thin spatula or knife around the edge. With a spatula or your fingers, flip the crespelle. Cook for about 5 seconds longer. Remove and repeat with remaining batter, adding more oil if necessary. Stack the finished crespelle right on top of each other. The stack can be refrigerated or frozen.

