

Sweet & Savory Italian-Style Crêpes (Crespelle)

Cooking Times + Servings

- **Prep Time:** 5 minutes
 - **Rest Time:** 30 minutes
 - **Cook Time:** 10 minutes
 - **Total Time:** ~45 minutes
 - **Servings:** 5 (makes about **4–5 crêpes**, 8–9 inches wide)
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Ingredients

- **1 large egg**
- **2/3 cup milk** (any kind works)
- **1/2 cup all-purpose flour + 1 tablespoon** (sifted if possible)
- **2 teaspoons melted butter** (plus more for greasing the pan)
- **Pinch of salt**

Optional (for sweet crêpes only)

- **1–2 teaspoons sugar**
 - **1 teaspoon melted butter (extra)** for richer flavor
 - **1 teaspoon cognac** (optional)
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Instructions

1) Make the batter

1. Melt **2 teaspoons butter** in a small saucepan or microwave-safe cup. Let it cool until just warm.
2. In a medium bowl, whisk **egg + pinch of salt**.
3. Whisk in the **milk** and **melted butter**.
4. Add the **flour gradually**, whisking constantly until smooth (no lumps).
5. Cover and refrigerate **30 minutes** (this makes the crêpes softer and more elastic).

2) Cook the crêpes

1. Heat a **nonstick skillet or crêpe pan (8–9 inch)** over **medium heat**.
2. Lightly grease with a small piece of butter, then wipe off excess with paper towel.

3. Lift the pan off the heat. Pour in a **scant 1/4 cup batter** (or a little less), then quickly swirl to coat the bottom in a thin layer.
 4. Return to heat and cook about **45–60 seconds**, until edges look dry and lightly golden.
 5. Flip and cook **10–20 seconds** more (don't overcook—keep them soft!).
 6. Stack cooked crêpes on a plate as you go (stacking helps keep them tender).
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Tips & Tricks (Perfect Crêpes Every Time)

- **Lumps?** Strain the batter through a fine sieve, or blend briefly with an immersion blender.
 - **Pan too hot = uneven crêpes.** If the batter sets before you can swirl, remove the pan from heat for a few seconds between crêpes.
 - **Cook slightly less, not more** to keep them flexible and not dry.
 - **No butter?** Use neutral oil (or omit it). You can grease the pan with oil too.
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Variations + Storage

- **Milk options:** whole, low-fat, lactose-free, or plant-based milk.
 - **Flour swaps:** whole wheat or “Type 1” style flour works—may need a splash more milk.
 - **Make-ahead:** batter can be made **1 day ahead**, kept chilled, then whisked well before using.
 - **Storage:** cooked crêpes keep **up to 3 days** in the fridge, tightly wrapped. Reheat briefly in a pan or microwave.
 - **Layer cake idea:** stack crêpes with hazelnut spread until ~2 inches thick, then top with powdered sugar or whipped cream.
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Filling Ideas

Sweet Crêpes

- Hazelnut spread or jam
- Orange marmalade + a splash of Grand Marnier
- **Lemon juice + sugar** (classic and SO good)
- Maple syrup + chopped nuts
- Powdered sugar only (simple perfection)
- Strawberries + mascarpone cream

Savory Crêpes (Crespelle)

- Ham + sliced mozzarella (or fontina / Emmental)
- Cherry tomatoes + arugula + olive oil + salt
- Béchamel + your favorite deli meats
- Cream cheese + smoked salmon + chives or dill

Baked “Crespelle al Forno” (Italian dinner classic)

Spread each crêpe with béchamel, add ham and **Parmigiano Reggiano**, roll like cannoli, line in a baking dish, top with more béchamel + **Parmigiano Reggiano**, dot with butter, and bake **15 minutes at 350–375°F** until bubbly and golden.