

# Savoury Crepes

## BASIC CREPE BATTER RECIPE

1 cup all-purpose flour  
2 eggs  
1/2 cup milk  
1/2 cup water  
1/4 teaspoon salt  
2 tablespoons butter, melted

### DIRECTIONS

In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly.

Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot.

## WELSH RAREBIT RECIPE

2 tablespoons salted butter  
2 tablespoons all-purpose flour  
1 teaspoon Keens Dry mustard  
1/2 teaspoon salt  
1/2 teaspoon white pepper  
1/2 cup beer , (Ale preferably)  
3/4 cup 2% milk  
6 ounces (approximately 1 1/2 cups) shredded aged Cheddar

In a medium saucepan over low heat, melt the butter and whisk in the flour to make a Rue. Cook, whisking constantly for 2 to 3 minutes, being careful not to brown the flour. Whisk in mustard, salt, and pepper until smooth. Add beer and whisk to combine.

Pour in milk and whisk until well combined and smooth. Gradually add cheese, stirring constantly, until cheese melts and sauce is smooth; this will take 4 to 5 minutes. Set aside until crepe is assembled.

## THE FILLINGS

### BACON:

Fry 4 strips of bacon until crisp. Blot dry on a paper towel then break into pieces.  
Approx. 1 inch squares

### ASPARAGUS:

Wash then trim the woody ends from 6 stalks of Asparagus. Prepare a pot of boiling water and carefully lower in the asparagus. Turn the heat to low and simmer the asparagus,

uncovered, until the spears are easily penetrated with a knife, usually after about 5 minutes but from 1 minute for very thin asparagus to 12 minutes for the very thickest. Remove from water and drain on a paper towel. Set aside 2 complete stalks (for the top) and cut the other 4 stalks into 1 inch pieces

#### ASSEMBLY

Lay out 2 crepes and spread each with 2 TBLSP of Welsh Rarebit, fill crepes with crumbled bacon and cut asparagus (reserve some bits for garnish) then roll up or fold the Crepes and arrange on plate.

Garnish with reserved bacon bits and the 2 stalks of Asparagus you set aside. Pour over a generous amount of Welsh rarebit and serve.

Courtesy of [www.devonshireguesthouse.ca](http://www.devonshireguesthouse.ca)



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