



Classic Crepes
with Chef Bridget Charters

The best crepe batter recipe
Fine Herbs Crepes with gruyere and ham
Crepes suzette
Classic French Omelet

Prep before class:

Have ingredients sorted by recipe.

Have butter and eggs at room temperature. Butter will need to be soft, but not melted.

Ingredients:

10 large eggs
2 cups milk
2 cups flour
3 oranges
3 sticks soft, room temperature unsalted butter
1 cup granulated sugar
½ cup Grand Marnier or Cointreau
1 cup grated gruyere cheese
½ bunch chives
¼ bunch Italian parsley
5-6 sprigs tarragon
2 ounces of thinly sliced ham
Whipped cream (optional)

Equipment:

Mixing bowls medium - 2
Whisk
Heat proof rubber spatula
Wooden spatula
Dinner plates or platters for serving
Cutting board
Chef knife
10" stainless sauté pan for omelets and crepes, or a steel crepe pan
Small prep bowls for ingredients
Grater or microplane
Rubber spatula