

Apple Crepe with Caramel Sauce

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Ingredients:

Crepe
8 eggs
1/4 cup of butter, plus two additional tablespoons
4 cups milk
2 cups flour
1 cup sugar
1/4 cup vanilla extract



Apple Topping

3 Michigan granny smith (or other tart, firm fleshed) apples, peeled, cored, cut into eighths
1/2 cup sugar
1 cup water

Caramel Sauce

1/2 cup sugar
1/2 cup water
3 Tablespoons butter
1/2 cup milk

Preparation:

Crepe

Whisk eggs well. Melt all the butter except for two tablespoons over a low flame. When melted, add the milk and warm through. Add vanilla to eggs. Sift dry ingredients together and add them to the egg mixture. Add the milk and butter to this mixture and strain. Allow the mixture to rest for one hour before using.

Heat a small crepe pan over high heat. Season the pan by melting 2 tablespoons of butter, coating the pan evenly, then pouring out any excess. Fill a 2 oz. ladle ALMOST all the way with crepe batter. Pour the batter into the hot pan and distribute the batter evenly by moving the pan in a circular motion from the handle. As soon as the pan side of the crepe starts to take on color, lift the crepe at one edge with your fingers (moving quickly — this is hot!) and flip the entire crepe over. Immediately remove the crepe from the pan and discard (this first crepe is a throw-away — it's how the pan is seasoned). Now you can start making the real crepes. Begin by pouring a ladleful of batter into the pan and repeat all steps. Finish by placing the finished crepe on parchment paper or a plate and cover with plastic wrap. For each subsequent crepe, place it directly on top of the crepe before it. They will not stick together.

Apple topping

Combine the sugar and 1/2 cup water in a non-reactive pot over high heat. Cook until sugar caramelizes. Once sugar reaches a deep amber color, add the apples and the remaining 1/2 cup of water. Bring to a boil, reduce heat to simmer and cook slowly until the apples are soft through and have taken on some of the color from the caramelized sugar. Strain off any excess liquid.

Caramel sauce

Combine sugar and water and allow to caramelize over high heat. Whisk in the butter and milk until silky smooth.

To serve:

Take three crepes, fold in half twice to form little triangles. Arrange on a plate in a shingled fashion. Drizzle with caramel sauce and top with caramelized apples.