

Carrot Crepes

Makes 6

I made this as a side for our cookbook dinner group. It is from Essential Pepin. To make a cup of "whole" milk, add skim to 1 1/2 Tbsp heavy cream.

Ingredients:

- 3 large carrots
- 1 1/2 cups water
- 3 Tbsp. flour
- 1 Tbsp. cornstarch
- 1/2 tsp. salt
- 1/4 tsp. freshly ground black pepper
- 1/4 tsp. sugar
- 1/4 cup milk (2 tsp. cream + 3 Tbsp. skim)
- 2 large eggs
- 1 scallion
- 3 Tbsp. vegetable oil



Equipment:

- Food processor
- Skillet

Carrot Crepes:

☑	Directions	Time (min)	
	Preheat oven to 200		
	Peel 3 large carrots and cut into 2 inch pieces	3	15
	Mince 2 Tbsp. scallion greens	2	
	Place carrot and 1 1/2 cup water in a saucepan and bring to a boil over high heat.	2	
	Reduce heat to low, cover, and simmer until fork tender and all but 2 Tbsp. of water is evaporated	20	
	Transfer carrots and cooking liquid to a food processor and blend	1/4 min	
	Add 3 Tbsp. flour, 1 Tbsp. cornstarch, 1/2 tsp. salt, 1/4 tsp. pepper, 1/4 tsp. sugar, 2 tsp. cream, 3 Tbsp. skim milk.	2	
	Pulse 4 times to blend	1	
	Add 2 eggs, and then blend until smooth	2	
	Transfer to a bowl and stir in scallions	1	
	Heat 1 Tbsp. oil in a skillet and heat	2	
	Pour in 2 Tbsp. mixture per crepe and cook	2	
	Turn over, and then brown the second side	2	
	Transfer to a plate and keep warm in the oven	1	
	Repeat to cook all the batter. Serve warm.	5	
	Total		40 min.