

Rhubarb and orange crepes

Search:

- [Desserts](#)
- [Recipes](#)

Rhubarb and orange crepes

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js =  
d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1";  
fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.cre  
ateElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,  
fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true;  
po.src = 'https://apis.google.com/js/plusone.js'; var s =  
document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();  
Add to favorites
```



Rate this recipe

0 people are cooking this [Count me in](#)

There's nothing like sweet spices and a plate of fresh crepes to keep the winter chills at bay! Use your favourite seasonal fruit in summer to make this recipe your own.

Ingredients (makes 12 thin crepes)

Crepes

- 250 g plain flour
- Pinch of salt
- 1 ½ tsp [sugar](#)
- 3 eggs
- 250 ml [milk](#)
- 120 ml water
- 60 g butter, melted

Rhubarb and orange puree

- 1 bunch [rhubarb](#), leaves removed
- ½ cup demerara sugar

Rhubarb and orange crepes

- 2 tbsp of water
- 1 tbsp plain flour
- 1 tbsp orange zest
- 2 tbsp [orange](#) juice
- 1 tbsp butter
- Icing sugar for dusting (optional)
- Strips of orange zest for garnish

Method

In a large mixing bowl, sift flour and add the salt and sugar. Make a well.

Break eggs into the well and add milk, water and melted butter. Whisk until very smooth. Place in the refrigerator for 1 hour before cooking.

Heat a lightly oiled crepe pan or non-stick frypan over a medium-high heat. Pour the batter from a jug onto the hot pan.

Tilt pan with a circular motion so that the batter coats the surface evenly.

Cook for approx 1 minute, flip, and cook for 1 minute more. Repeat with the remaining batter, rubbing the pan with oil if needed between crepes.

For the rhubarb and orange puree, trim bottoms of the rhubarb and cut into 1½ cm lengths.

Place the trimmed and cut rhubarb into a saucepan (preferably enamel or cast iron) that has a lid.

Add sugar, water, flour, orange zest, orange juice and butter and stir to combine. Stand over medium-low heat with no lid for approx 5 minutes, stirring occasionally.

Add the lid and reduce heat to low and cook a further 3 minutes. Leave as is or blend if you prefer a smoother consistency.

Serve crepes warm with rhubarb and orange puree and strips of orange zest.

Recipe and images by [Nellie Kerrison](#)

NEXT: [Orange and strawberry crepe cake](#)

```
function displayNutrition(msg) { $('nutrition-label-container').text(msg); $('nutrition-label-container').fadeIn(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```