

# Rhubarb and orange crepes

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## Rhubarb and orange crepes

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## Rhubarb and orange crepes

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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

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- 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](#)

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