

Crêpes Batter



Serves :

12-15 crêpes



Prep :

15 min.



Rest :

Freezing : -
Refrigeration : 1h



Cook :

Temperature : -
Time : 2 min.

Special equipment

Whisk

Crêpe pan / crêpe maker

Mixing bowl

Non-metal spatula

List of recipes

✓ Crêpe batter



Steps

🌀 Ingredient preparation

🌀 Making the crêpe batter

Rest at least 30 minutes in the refrigerator (recommended: 2 h)

🌀 Cooking

Over high heat

Ingredients

- ☑ 250 g pastry flour
- ☑ 30 g granulated sugar
- ☑ 2 g salt
- ☑ 4 eggs (≈ 200 g)
- ☑ 500 g whole milk
- ☑ 50 g water (or very light blond beer)
- ☑ 50 g unsalted butter, melted
+ a little extra for the pan
- ☑ 30 g rum / Grand Marnier /
orange blossom / vanilla extract
(optional)

Crêpes batter

- Melt the butter (50 g) in the microwave.
- In a mixing bowl, start by whisking together the dry ingredients:
 - 250 g pastry flour,
 - 30 g granulated sugar,
 - 1 large pinch of salt (2 g).
- Make a well in the center, then add the 4 whole eggs (about 200 g) along with a small amount of milk.
- Starting from the center, gently whisk to incorporate the liquids, then gradually widen the circular motion, incorporating only a small amount of flour at a time.
- Add the milk little by little. When you reach about half of the milk, make sure the batter is fully smooth and homogeneous. At this stage, the batter should be fairly thick and free of lumps.
- At this point, add the remaining milk, then the water or beer (50 g), and the alcohol or vanilla extract (or lemon/orange zest)
- Finish by incorporating the melted butter (lukewarm)
- Mix until you obtain a smooth, fluid, lump-free batter.
- If lumps remain, use an immersion blender or strain the batter through a fine sieve.
- Cover the bowl with plastic wrap and refrigerate for 2 hours (minimum 30 minutes).



Cooking

✓ Cooking tips:

- Use a perfectly flat crêpe pan, ideally non-stick.
- Heat on high at first, then stabilize over medium-high heat: the pan should be very hot but not smoking.
- Lightly grease the pan: clarified butter or unsalted butter. Wipe with buttered paper towel so only a thin film remains.
- Stir the batter just before cooking (resting causes natural separation).

✓ Temperature test:

- Drip a micro-drop of batter onto the pan: it should sizzle immediately and set within a few seconds.
- If it browns instantly → pan too hot.
- If it doesn't set quickly → pan not hot enough.

✓ Pouring:

- Pour a ladle (adjust to pan size), then immediately rotate the pan to spread the batter thinly.
- Goal: an even layer, with no excess thickness in the center.

✓ Indicative timings:

- First side: 35–60 s (edges slightly dry, underside golden).
- Flip when the crêpe releases easily.
- Second side: 10–25 s (just to color).

✓ Greasing management:

- Re-grease if needed every 2–3 crêpes, not every time (avoids frying and spotting).
- Too much fat = “fried” crêpes and uneven browning.

✓ Consistency:

- The first crêpe is for adjustment (temperature and quantity).
- If crêpes brown too quickly: slightly lower the heat.
- If they dry out or turn pale: increase heat slightly and/or grease more lightly.

✓ Finishing / holding:

- Stack on a plate and cover (plastic wrap, lid, foil) to keep them soft.
- For immediate service: hold at 60–70°C in the oven, covered, without drying out.



Notes

❖ Role of each ingredient (and why it matters)

❑ Flour (structure):

- Provides starch + proteins (gluten): this is the framework.
- T45/T55: balance between tenderness and strength. Too much gluten → more elastic crêpes.
- Resting hydrates the starch and relaxes the gluten: thinner, more supple crêpes, less “nervy.”

❑ Eggs (texture + color) :

- Proteins coagulate during cooking, providing structure without a “cardboard” texture. • Yolks add fat + lecithin: better emulsion, more melting texture. • Contribute to browning (Maillard reactions with sugar/milk).

❑ Whole milk (softness + flavor) :

- Water + lactose + proteins:
 - ✓ Lactose and proteins help browning.
 - ✓ Whole milk fat improves tenderness.
- Semi-skimmed milk: slightly drier crêpes.

❑ Water (finesse + lightness) :

- Dilutes the aqueous phase without adding proteins/lactose:
 - ✓ Thinner crêpes, less “cake-like.”
- Light beer possible: bubbles + slight acidity give a more airy feel (moderate effect).

❑ Melted butter (flexibility + non-stick) :

- Lubricates the batter: more flexible, less brittle crêpes.
- Reduces sticking to the pan and improves flavor.
- Too much butter → fragile crêpes, greasy cooking, brittle edges.

❑ Sugar (flavor + color) :

- Enhances richness and especially browning.
- Too much sugar → sticking, spotting, crêpes that brown too quickly.

❑ Salt (balance) :

- Enhances flavors, prevents a “flat” taste.
- Indirectly tightens the structure slightly: cleaner crêpes.

❑ Vanilla / zest / rum (aromatics) :

- Do not affect structure, but change the perception of “quality.”
- Zest adds freshness and cuts the feeling of richness.

❖ Key factors that really make a difference:

- Thick base at the start (eggs + a little milk): guaranteed lump prevention.
- 2-hour rest: better fluidity, less elasticity, more even cooking.
- Pan temperature: very hot, then stable. Too hot = spots + bitterness; not hot enough = pale, dry crêpes.
- Minimal greasing: just a thin film (buttered paper towel).

❖ Quick texture adjustments (no overthinking):

- Batter too thick → add 30 to 80 g milk/water.
- Crêpes breaking → slightly more egg or a little less water next time.
- “Elastic” crêpes → longer rest, gentler whisking, or a little more water.

Great Chefs' Recipes

❖ Philippe Etchebest

- 40 g butter
- 4 eggs
- 250 g flour
- 40 g granulated sugar
- 600 ml milk
- 1 tablespoon orange blossom water (or rum, Grand Marnier, etc.)

❖ Philippe Conticini

- 750 g whole milk
- 250 g flour
- 310 g whole eggs
- 40 g egg yolks
- 15 g egg whites
- 115 g brown sugar (flavored)
- 35 g Grand Marnier (or alcohol of choice)
- 75 g butter
- 55 g peanut oil
- 17 g orange zest
- 3 g fleur de sel

❖ Christophe Michalak

- 500 ml whole milk
- 200 g sifted flour
- 2 eggs + 2 egg yolks
- 80 g butter
- 1 pinch of salt
- 10 ml Grand Marnier
- 60 g powdered sugar

❖ Amaury Guichon

- 120 g flour
- 50 g sugar
- 1 g salt
- 100 g whole eggs
- 40 g egg yolks
- 260 g milk
- 15 g butter
- 5 g vanilla extract

❖ Pierre Hermé

- 500 g whole milk preferably (otherwise semi-skimmed)
- 200 g flour
- 220 g organic eggs (4 eggs), weight without shells
- 50 g sugar (adjust to taste)
- 60 g water
- 3 g salt
- 20 g melted butter
- 30 g rum and one vanilla bean OR 30 g Grand Marnier and the zest of one small organic orange.