



FIFA
WORLD CUP
Qatar 2022

FOX

SAVORY CRÊPES



MAKES 4-6 CREPES

DESCRIPTION

These naturally gluten-free crepes are a great way to add some color and new flavors to your brunch spread. Don't be intimidated by the thought of making crepes, just make sure to use enough melted butter to coat your nonstick pan and the batter will cook up perfectly!

PREP

4 hours

COOK

15min.

TOTAL

4 hours 30min.

INGREDIENTS

Batter

- 1 $\frac{3}{4}$ cups buckwheat flour
- 2 teaspoons kosher salt
- 1 large egg
- 1 $\frac{1}{2}$ cups cold water
- 3 tablespoons unsalted butter, for cooking

Choron Sauce

- $\frac{1}{2}$ cup dry white wine
- $\frac{1}{4}$ cup sherry vinegar
- 1 bunch tarragon
- 1 small shallot, peeled and thinly sliced
- $\frac{1}{2}$ teaspoon black peppercorns
- $\frac{3}{4}$ cups unsalted butter
- 2 egg yolks, room temperature
- 1 teaspoon kosher salt
- $\frac{1}{4}$ cup passata

Assembly

- Smoked salmon
- Spinach



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PROCEDURE (1/2)

1 – Make the crepe batter: In a large mixing bowl, combine the buckwheat flour and salt and whisk to combine. In a 2-cup measuring cup, whisk together the water and eggs. Pour in $\frac{1}{4}$ of the water mixture to the dry ingredients and begin to whisk together. As the flour begins to hydrate, continue adding more water and mixing between each addition. Once all of the water has been added, whisk the mixture to combine thoroughly. Cover the bowl with plastic or pour into an airtight container and refrigerate for at least 4 hours and up to overnight.

2 – Make the sauce: 1 hour before you are ready to make your crepes, remove the batter from the refrigerator and make the choron sauce.

3 – In a small saucepan over medium heat, combine the white wine, vinegar, tarragon, shallot and black peppercorns. Bring the mixture to a boil and reduce by half. Strain the mixture through a fine mesh sieve and set aside to cool slightly. Wipe out the pan and set back over medium heat.

4 – Add the butter to the pan and melt until the butter begins to brown. Once the butter has turned an amber brown, remove from the heat.

5 – Place the egg yolks, salt and wine reduction into a high-powered blender and begin blending on medium speed. Carefully pour in the melted butter while the blender is running to create an emulsion. Once all of the butter has been added, add the passata and blend until combined.



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PROCEDURE (2/2)

6 – Wipe out the butter pan and pour the sauce back into the pan. Cover the pan with a lid and set aside to keep warm.

7 – Make the crepes: Melt $\frac{1}{2}$ tablespoon butter in a 10-inch nonstick skillet over medium heat. Use a 6-ounce ladle to pour the batter into the pan. Swirl the pan in a circular motion to evenly distribute the batter to create a thin pancake.

8 – Let the mixture cook until it begins to peel away from the edges. Carefully flip the crepe and continue cooking until the crepe lifts from the pan.

If the batter is sticking to the pan, try increasing the heat to cook the batter more quickly and help it pull away from the pan with ease.

9 – Build the crepe: Place the crepe on a plate and layer with smoked salmon and spinach. Top with a poached egg, sprinkle with freshly-ground black pepper and drizzle with the choron sauce. Garnish with tarragon leaves and fold over the edges of the crepe. Serve warm.

10 – Repeat with the remaining batter.

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