



## Crepes with Veggies and Hollandaise Sauce

### Hollandaise Sauce

#### Ingredients

- 4 egg yolks
- 3 1/2 tablespoons lemon juice
- 1 pinch ground pepperberries, if desired
- 1 tablespoon water
- 250g butter, melted
- 1/4 teaspoon salt



#### Directions

1. Fill the bottom of a double boiler part-way with water. Make sure that water does not touch the top pan. Bring water to a gentle simmer.
2. In the top of the double boiler, whisk together egg yolks, lemon juice, white pepper and 1 tablespoon water.
3. Add the melted butter to egg yolk mixture 1 or 2 tablespoons at a time while whisking yolks constantly.
4. If hollandaise begins to get too thick, add a teaspoon or two of hot water. Continue whisking until all butter is incorporated. Whisk in salt, then remove from heat. Place a lid on pan to keep sauce warm until ready to serve.

### Crepes

#### Ingredients

- 1 cup all-purpose flour
- 3 eggs





- 1 1/2 cups milk (or half milk/half water)
- 1/4 teaspoon salt (optional)
- 2 tablespoons melted butter

Whisk the flour and the eggs together in a large mixing bowl. Slowly stir in the milk and the water. Add the salt and butter, and beat the mixture until smooth.

If you have a crepe maker, you probably know what to do next. If you're not so lucky...

Heat a griddle or frying pan to medium. Give it a very light spray of cooking oil. Drop the crepe mixture onto the heated surface. Using about a 1/4 cup of batter for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly. "Thin is in" when it comes to the layer of batter.

Top each crepe with a selection of steamed or sautéed veggies and Hollandaise Sauce.

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Crepes are very versatile! You can make them for breakfast, lunch, dinner or dessert. Just change the toppings accordingly.

