



HOME COOKING

with Cathy

I think spring has really finally arrived. I haven't included a dessert recipe for a while and I can't help thinking of rhubarb for a lovely spring dessert. Rhubarb will be readily available soon in local markets if you don't already have some growing in your back yard.

Enjoy!!

by **Cathy Abernethy**

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Crepes with Rhubarb Filling and Rhubarb Syrup



Crepes- thin French pancakes-are surprisingly easy to make. These are filled with rhubarb and then drizzled with a rhubarb syrup.

Crepes:

- 2 tsp. butter
- ½ cup flour
- 1/8 tsp. salt
- 1 egg
- ¾ cup milk

Rhubarb Filling & Syrup:

- 2-3 cups sliced rhubarb
- 1 ¾ cup water
- ¾ cup sugar

To prepare crepe batter, melt butter and let cool. In medium bowl combine flour and salt, mixing thoroughly. Whisk together egg and milk; pour into flour mixture and combine until there are no more lumps and batter is smooth. Do not over mix. Stir in cooled, melted butter. Cover bowl with plastic wrap and let stand 1 hour.

Rhubarb Filling:

- Remove leaves from rhubarb and discard. Rinse stalks and cut into ½ inch slices.
- Combine water and sugar in a medium saucepan. Heat on medium heat until sugar dissolves. Add rhubarb and cook 3-4 minutes. Do not overcook. Rhubarb should still be in pieces- not stewed.
- Remove from heat and pour rhubarb mixture into sieve to drain, reserving liquid. Return liquid to saucepan and cook over medium heat about 10 minutes and reduced to ¾ cup syrup.
- Cover measuring cup with plastic wrap and set aside.

Crepes:

- To cook crepes, heat a 6- inch seasoned crepe pan or non-stick frying pan over medium heat. For each crepe, pour just enough batter into the pan so that when the pan is tilted it covers the bottom in a thin layer. Pour out any excess batter.
- Cook about 1 minute and lightly browned on the bottom. Carefully turn over and cook 30-45 seconds on the other side. When crepe is cooked, place on a platter and keep warm.
- If necessary, rub pan with butter to start or between crepes. This recipe makes 9 crepes so practice your technique with the first one.
- To assemble, place 2 Tbsp. of rhubarb filling down one side of crepe; fold over or roll up. To serve, place 2 crepes on plate, drizzle rhubarb syrup over crepe.
- Serve with ice cream or garnish with whipped cream.
- Makes 4 servings.