

Rye Sourdough Crepes

These crepes are thin, slightly tangy, and perfect when filled with sweet or savory fillings. They are also wheat-free and make good use of that discarded sourdough starter.

A crepe pan can be used for cooking, but is not necessary; a cast-iron skillet or griddle also works well.

Ingredients:

- 4 eggs
- 1 cup discarded rye sourdough starter
- ½ teaspoon sea salt
- 4 tablespoons butter for cooking

Instructions:

1. Heat pan over medium heat.
2. In the Bosch bowl and the wire whips, beat eggs; whisk in the starter and sea salt.
3. Once cooking pan is up to temperature, melt 1 tablespoon butter in the pan and roll to coat pan evenly.
4. Scoop a ladle halfway full with batter and pour slowly into center of pan. Quickly use the back of the ladle to swirl the batter outward in a clockwise circle, or swirl the pan quickly after pouring in the batter. The goal is to make the crepe as thin as possible while keeping it from tearing
5. Cook just until it looks set, flip, and cook one more minute
6. Remove to a plate. Repeat with the remaining batter.

Makes approximately 8 medium-sized crepes.

