



SWEET LEEK, PANCETTA AND SPINACH FILLED CRÊPES

Classic crêpes are not just for Shrove Tuesday – they make a simple yet mouth-watering midweek meal, perfect for any time of year. Our golden-yolked Burford Browns create a splendidly light batter and stuffed with slow cooked, golden leeks, salty pancetta and wilted spinach, these crêpes become a savoury delight.

Prep time 15 minutes | Cook Time 30 minutes | Serves 2-3

120g plain flour
Sea salt
Freshly ground black pepper
2 large Clarence Court Burford Browns
200ml milk
80ml cold water
60g unsalted butter
3 leeks, cleaned and finely sliced
70g pancetta lardons
70g spinach

Into a large mixing bowl, sieve the plain flour, season with salt and pepper and crack in the eggs. Whisk until smooth, then slowly add in the milk and water. In a microwave or saucepan over low heat, melt the butter and once melted, whisk 2 tablespoons into the batter. Pour into a jug, cover, and leave to stand in the refrigerator.

Trim, wash and slice the leeks, and place a medium sized frying pan on a medium heat. Add the pancetta and fry until golden, followed by the leeks, allowing them to cook down for around 20 minutes until golden, soft, and sweet.

Place a non-stick crêpe pan on a medium heat and, once hot, brush the pan with melted butter and add a ladle full of batter. Cook the crêpe on one side until lightly browned underneath and set on top, then carefully flip over and cook on the other side until golden. Place onto a plate and cover with a layer of baking parchment, then repeat until all the batter is used and you have stack of fresh pancakes.

When the leeks are cooked, add the spinach, allow to wilt, then season with salt and pepper. Turn off the heat, distribute the filling between the crêpes and serve.



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