

CREPES WITH AN APPLE AND VITORIA PLUM FILLING

WHAT YOU'LL NEED

- 2 oz melted butter
- 12 fl oz milk
- 4 oz plain flour
- 2 eggs
- Pinch salt

WHAT TO DO

1. Mix all ingredients until smooth with no lumps.
2. Heat up the non-stick pan until it is smoking and add small amount of oil then a thin layer of mixture and flip when the other side is cooked.
3. Place onto trays to cool then keep in the fridge until required.

FILLING

WHAT YOU'LL NEED

- 6 small dessert apples
- 3 table spoons Victoria plum jam.
- 1 dessert spoons caster sugar
- 50 grams unsalted butter
- 100mls apple liquor

WHAT TO DO

1. Melt butter in a pan then add peeled cored and chopped apples.
2. Gently cook, then add apple liquor and reduce.
3. Add plum jam and melt into apples.
4. Check the mix for sweetness and use as required.