

## Ginger-Apple Crepes

*A Martine Inn Signature Dish :: martineinn.com*

Yield: 12 Servings

2/3 cup Flour  
¼ cup Granulated Sugar  
2 tsp Ground Ginger  
¼ tsp Salt  
1 cup plus 2 Tbsp Milk  
4 large Eggs  
5 Tbs Clarified Ginger Butter  
Caramelized Apples  
Confectioners' Sugar

For Crepe Batter:

Sift together flour, sugar, ginger and salt. In medium bowl, whisk together milk, eggs, and clarified Ginger Butter. Whisk in dry ingredients until smooth. Let rest 25-30 minutes in a warm spot.

To prepare crepes: Brush a hot 6 inch crepe pan with Clarified Ginger Butter. Ladle 1 oz of batter into pan. Cook for 30 seconds; flip and cook other side 20 seconds. To keep crepes warm as they come out of pan, place between waxed or parchment paper.

### **Clarified Ginger Butter**

8 oz unsalted butter  
3 oz freshly grated ginger

In a small pot, combine butter and ginger; bring to a boil. Remove from heat. Skim off and discard foamy whey; strain butter through fine strainer. Set aside in a warm place until ready to use.

Caramelized Apples:

2-4 Tbs Unsalted butter  
4 Large Granny Smith Apples, cut into 16 slices each  
1/3- ¾ cup Sugar  
¼ cup Heavy Cream  
2 oz Ginger

In 16-in skillet, heat butter until it starts to sizzle. Add sliced apples and cover with sugar. Don't stir or shake right away, let sugar start to caramelize, approximately 5 minutes. Gently toss sugar and apples. Sauté until apples are tender, approximately 5 – 8 minutes. Add heavy cream; mix gently. Remove from heat; set aside until ready to use.

Sprinkle tops of crepes with confectioners' sugar.