

## ***Pannequets (Crêpes) with Jam***

From Jacques Pépin

As seen in his new book, *Chez Jacques: Traditions and Rituals of a Cook* (Stewart Tabori & Chang, May 2007).

Yield: 4 servings

For 8 large crêpes, measure out **1/2 cup of all-purpose flour**, and put it in the bowl of a food processor with **2 eggs, 1 tablespoon of grape seed, peanut, or canola oil, 1 teaspoon sugar, a dash of salt, 3/4 cup milk, and 1 tablespoon of dark rum**. Process for 8 to 10 seconds, until smooth. The yield will be 1 2/3 cup of batter mixture.

Using an 8-inch nonstick skillet, melt **1 generous teaspoon of unsalted butter**. When it is sizzling, add 3 tablespoons to 1/4 cup of batter to the pan and tilt the pan to spread it around as quickly as you can. It should not be too thin. Cook over medium to high heat for about 1 minute, until brown and lacy around the edges. Flip the crêpe, or turn it over with your fingers and a fork, and cook it on the other side for about 1 minute. It should be well browned with a crunchy, buttery edge. One or two crêpes per person is certainly enough, and they can be served slightly warm (if necessary, warm them in the microwave) or at room temperature.

To fill, spread each crêpe with **about 2 teaspoons of excellent quality jam or preserves (apricot, raspberry, quince, blackberry, strawberry, or the like, or a small amount of chocolate)**. Fold in half, enclosing the filling, and then in half again, and arrange on dessert plates. Garnish with berries and mint.

### **Ingredients**

6-8 cups all-purpose flour

1 dozen eggs

Canola oil

1 cup granulated sugar

1 cup confectioner's sugar in shakable container

Salt

1 quart whole milk

Dark rum

2 sticks unsalted butter

2 or 3 varieties of excellent quality jams or preserves—apricot, seedless raspberry, blackberry, plum, strawberry, cherry, etc.

Good quality bittersweet chocolate

A container each of fresh strawberries, blueberries, and raspberries

Small bunch of fresh mint

Jacques Pépin is one of the world's most well-respected chefs, but his passion goes beyond cooking; he is also an avid supporter of the fight against breast cancer. Pépin himself has hosted several Cook for the Cure fundraising dinners and participated in auctions, helping raise tens of thousands of dollars for the cause. As seen on live TV interviews surrounding Mother's Day, Jacques suggests using this recipe to host a fundraising brunch to help support the fight against breast cancer.