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# Crepes with Rhubarb

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## Ingredients

- 1 cup plain flour
- 2 cups of milk
- 3 eggs
- 2 cups Gourmet Vegies Rhubarb, chopped
- 50g butter
- 1/3 cup white granulated sugar
- 1 tablespoon flour
- 2 tablespoons orange juice
- zest of 1 orange
- icing sugar, to dust
- olive oil spray
- dollop of cream, to serve if you desire
- maple syrup, to drizzle if you desire

## Method

1. Sift plain flour into a large bowl, in a separate bowl, whisk together the milk and eggs.
2. Add milk and egg mixture to the sifted flour, whisking together until smooth.
3. Place a large saucepan on medium heat.
4. Add the Gourmet Vegies Rhubarb, sugar, butter and orange juice to the pan.
5. Stir regularly for 15 minutes until rhubarb is tender. Remove pan from heat and add orange peel.
6. Place a large frypan on medium heat, spraying with olive oil spray.
7. Pour batter into pan, only enough to thinly coat the base, after 2-3 minutes, flip.
8. Place crepe onto serving plate and fill with rhubarb mixture.
9. Close crepe and dust with icing sugar
10. Serve with a dollop of cream and maple syrup, if desired.