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**French Crepe filled with crème patisserie and strawberry and basil salad  
Recipe by Rachael Finch**

**Ingredients**

**Crepes**

150g plain flour  
Pinch salt  
25g caster sugar  
2 eggs  
1 1/2 cups milk  
40g butter, melted  
Extra butter, for cooking

**Crème patisserie**

350mls milk  
1 vanilla bean, split  
5 egg yolks  
½ cup caster sugar  
2tsp cornflour

**Strawberry salad**

1 punnet strawberries, hulled  
6 basil leaves, julienned  
3 tbs icing sugar  
¼ lemon, juiced



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## Method

1. **To make the crepes**, sieve the flour, salt and sugar in a bowl, make a well in the centre, add the eggs and milk and whisk to create a smooth batter. Add the melted butter and whisk until smooth. Strain through a sieve into a clean bowl and refrigerate for 30 minutes. Heat a crepe pan over medium-high heat, brush with a little butter and pour enough mixture into the pan to form a thin crepe. Cook for 1-2 minutes or until golden. Turn over and cook for a further minute. Repeat with remaining crepe batter. Place crepes on a plate, separating each crepe with a piece of baking paper to prevent sticking.

2. **For the crème patisserie**, pour the milk into a saucepan, add the vanilla bean, place over a medium heat and bring to the boil. Remove from heat. Place the egg yolks and sugar in a bowl, whisk until rich and pale. Add cornflour and whisk until combined. Pour half of the hot milk into the egg mixture and continue to whisk until smooth. Add to the remaining milk in the saucepan and continue to whisk for 3-6 minutes over a low heat. Strain through a sieve into a clean saucepan, place over low heat and continue to cook until a thick. Cover and set aside to cool.

3. **To make the strawberry salad**, combine the strawberries, basil, icing sugar and lemon juice in a bowl. Cover and set aside in the fridge.

4. To serve, place a crepe on a clean flat surface. Using a palate knife spread a little crème patisserie onto crepe and roll to form a cigar shape. Place a spoonful of the strawberry salad in the centre of a plate and top with a crepe, cross with another crepe and spoon over more strawberry salad to serve.