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## my childhood crêpes w/ yossy's vanilla roasted rhubarb

(rhubarb adapted from yossy arefi's sweeter off the vine)

### ingredients

for the crêpes

50 gr unsalted butter  
250 gr all-purpose flour  
50 gr granulated sugar  
1 tsp salt  
4 eggs  
500 ml whole milk, room temp.  
4 tbsp dark rum

for yossy's vanilla roasted rhubarb

340 gr fresh rhubarb  
1 vanilla bean  
65 gr raw cane sugar  
pinch of salt  
4 tsp lemon juice (from 1/2 lemon)

to finish

whipped cream  
pistachios, chopped

### how to

for the crêpes

1. Melt the butter in a small saucepan and set aside.
2. In a medium bowl, combine flour, sugar and salt. Make a hole in the middle and add the eggs. Whisk to combine. The mixture will be thick and a little hard to handle.
3. Continuing to whisk, slowly pour in the milk, followed by 3 tbsp of the melted butter and the dark rum.
4. To bake the crêpes, heat a skillet over medium-high heat. Once the pan is really hot, brush it with the remains of the melted butter. It should sizzle, without burning. Pour in a small quantity of the batter, swirling the pan so as to evenly divide the batter across the pan. You want this to be really thin. Bake until the sides of the crêpe start to turn brown, then flip and bake for an additional minute or so, until the other side is golden and caramelized. Flip the crêpe onto a plate and repeat the process for the remaining crêpes, greasing the pan after every third or fourth crêpe.
5. To keep the crêpes warm while you're baking, wrap the stack of baked crêpes in aluminum foil.

for yossy's vanilla roasted rhubarb

1. Preheat oven to 190 °C.
2. Cut the rhubarb into 5 cm pieces. If your rhubarb stalks are really wide, cut them lengthwise, too. Split the vanilla bean, lengthwise, and use the back of a knife to scrape out the seeds.
3. In a medium bowl, combine rhubarb, vanilla bean seeds, sugar, salt and lemon juice. Stir to combine, then transfer to a baking dish large enough to hold the rhubarb in a single layer. Add the vanilla bean.
4. Bake for 20-25 minutes, until the rhubarb is soft and juicy, but not falling apart. Serve warm or let cool to room temperature.

to serve

Fold a crêpe into a triangle and generously spoon the rhubarb over the crêpes. Finish with a dollop of whipped cream and a sprinkle of pistachios. Crêpes can be eaten warm or cold.