

Lemon curd crepes with cinnamon apples

Ingredient

Crepes

$\frac{3}{4}$ Cup plain flour

1 $\frac{1}{4}$ Cups milk

2 Eggs

Pinch of salt

Spray cooking oil

Cinnamon apples

4 Large apples

3 teaspoons sugar

$\frac{1}{2}$ teaspoon cinnamon

Lemon curd

$\frac{2}{3}$ Cup Lemon juice

3 Table spoons caster sugar

1 Egg

2 Teaspoons lemon zest

Method

Crepes

1. Sift the flour into a bowl with a pinch of salt. Whisk the milk and eggs together, then whisk in flour until smooth. Cover and leave at room temperature for 20 minutes.

2. Peel, core and slice the apples, place a saucepan over medium heat add the apples, sugar, cinnamon and $\frac{1}{4}$ cup water. Cover and reduce the heat to low and cook for 8-10 minutes until the apples are tender and the water has evaporated. Remove from heat and set aside.
3. For the lemon curd, juice and zest the lemon. Place lemon in a small saucepan over medium heat and cook, stirring, for about 2 minutes until the sugar has dissolved. Remove the pan from the heat and allow the syrup to cool for 10 minutes.
4. Beat the egg then pour the cooled syrup into the beaten egg and whisk for 30 seconds, then strain through a sieve, and return to the pan. Place over low heat, add the zest and cook, stirring for 1-2 minutes until the curd thickens. Set aside.
5. Place an 18cm non- stick frying pan over medium heat and spray with cooking oil. Spoon 2 tablespoons of batter into the pan and swirl quickly to cover the base. Cook for 1-2 minutes until the underside is lightly golden, then flip the crepe over and cook for a further minute before transferring to a plate in the oven to keep warm. Repeat with remaining batter.