

Blueberry Lemon Crepes

Here's a large, pretty weekend breakfast or brunch dish that combines a creamy yogurt and berry filling with bathmat-sized crepes. I suggest making the filling in advance so it has a chance to cool off and thicken. Want to use store-bought blueberry yogurt instead? Fine. (You'll need just under 2 cups.) So long as you garnish with fresh berries, no one will be the wiser.

Yield: 5 large (12-inch) filled crepes

For the blueberry-lemon filling:

2 cups blueberries (plus 1 additional cup reserved for serving)
1-1/2 tablespoons sugar
1 teaspoon (packed) lemon zest (plus 1 additional teaspoon for serving)
3/4 cup plain yogurt, European-style preferred

For the crepes:

3 eggs
1 cup milk
1/4 cup water
1 tablespoon brandy (optional, but nice if you have it)
1 cup flour
3 tablespoons melted butter, cooled slightly, plus an additional tablespoon for brushing the pan

Make the filling: Combine 2 cups blueberries and the sugar in a medium saucepan over medium heat. Simmer for 6 minutes, or until sugar liquifies, berries begin to release their juices, and mixture bubbles steadily. Transfer to a heatproof glass bowl or large measuring cup. Stir in 1 teaspoon of lemon zest.

Let cool for 15 minutes, stirring occasionally. Then mix in the yogurt and refrigerate 20 minutes longer, at least, or until mixture thickens slightly and no longer releases steam.

Meanwhile, make the crepes: Throw the eggs, milk, water, brandy (if using), flour, and 3 tablespoons of the melted (and cooled) butter into a blender and process until smooth.

Heat a 12" nonstick skillet over medium-high heat for 2 full minutes, or until drops of water sizzle and then evaporate.

Brush the crepe pan with a thin sheen of the remaining melted butter. Tilt the pan forward, add a scant 1/2 cup batter to the lip of the pan, and quickly swirl to coat. Cook until the underside is golden brown and lacy, about 1 minute, then flip and cook the other side about 1 minute longer. Stack the crepes directly on top of one another. Brush the pan with additional melted butter and repeat until you've used up all the batter.

To fill, place a few spoonfuls of the cooled berry mixture down the center of each crepe and fold in first the sides, then the top and bottom. Or, you can make little triangular packets, dolloping the filling in one quadrant and folding the crepe in quarters around it. Either way, garnish with fresh blueberries and an additional sprinkling of lemon zest.