

Cherry Crepe - makes 12

- 250g plain flour
- 75g caster sugar
- 3 beaten eggs and 1 egg yolk
- A pinch of salt
- 500ml milk
- 400g fresh pitted and halved cherries
- Orange marmalade

Make a sweet crepe batter by mixing together the dry ingredients, then gradually adding the milk whilst whisking. Leave to stand for 30 minutes, then add the prepared cherries. Leave to stand for 10 minutes

In a pan cook the crepes one by one. When each is cooked roll it up and spread marmalade over the top. Arrange in an ovenproof dish, sprinkle with caster sugar and put under the grill for 2 minutes, or until starting to brown.

Cheese and Ham Crepe - makes 12

Crepes:

- 500g plain flour
- 5-6 beaten eggs
- Large pinch of salt
- 1 litre milk

Bechamel:

- 40g plain flour
- 40g butter
- 500ml milk
- Pinches of nutmeg, salt, pepper
- 50g grated cheddar, plus extra to serve
- 150g dried ham

Make the crepes by mixing together the eggs and dry ingredients, then gradually whisking in the milk. Prepare the béchamel by melting the butter in a pan, and adding the flour. Stir until it smells like cooked biscuits, without letting it brown. Then gradually add the milk whilst whisking. When all the milk is added, stir in the ham and cheese.

Place two spoonfuls of béchamel on each crepe and roll them up and arrange in an oven proof dish. Grate more cheddar on the top of the crepes, then grill until starting to brown.