**Carmel Apple crepes**

Serves 4 people

**Ingredients**

**Apples**

4 Granny smith apples

I tbsp. butter

1 tbsp sugar

1tsp cinnamon

**Crepes**

3 eggs

1 cup flour

1 cup milk

Pinch of salt

Pinch of nutmeg

1 tsp sugar

2 tbsp butter

**Caramel sauce**

¼ cup sugar

1 500 ml 35% cream

Pinch of salt

**Method**

1. Peel and core the apples and slice them into small wedges.
2. In a hot fry pan add your sugar and butter, cook till light brown
3. Add apples and cinnamon and sauté till the apples are cooked and the liquid is reduced about 5- 10 min.
4. Set aside to cool.
5. In a bowl lightly beat the eggs
6. Add the flour and stir to make a paste
7. whisk the milk in slowly and stir till smooth
8. Stir in the nutmeg, salt, sugar and melted butter then let it rest.
9. Heat your crepe pan and make your crepes and hold.
10. In a heavy bottom pan heat the sugar till caramelized.
11. Add your cream in small amounts and keep adding when each turn is reduced. This keeps the sauce from boiling over.
12. When desired taste and consistency is achieved add the salt and hold.
13. Roll the apples in the crepes and pour the sauce over and garnish.