

## Crêpes with Reypenaer VSOP and red port syrup

What could be more traditionally Dutch than pancakes with cheese and syrup? Our suggestion is based on this traditional treat, but made more luxurious with the addition of Reypenaer VSOP and syrup made from red port.

### **Ingredients for 4 persons:**

- 1/16 Reypenaer VSOP.

#### *For the syrup:*

- 3 dl red port,
- 3 tbs soft brown sugar,
- 25 g ice-cold butter  
(cut into cubes).

#### *For the crêpe batter:*

- 250 g flour,
- 2 eggs,
- 5 dl milk,
- 1 tbs sunflower oil
- a pinch of salt,
- a pinch of granulated sugar.

To make the crêpe batter, stir the flour and milk together until there are no lumps, and then add the eggs, oil, salt and sugar and keep stirring until the batter is smooth. Leave to rest for about 1 hour.

To make the syrup, reduce the red port with the brown sugar until it has a syrup-like consistency. Remove from the heat and then beat in the cubes of butter using a whisk. Allow to cool completely, adding water if the syrup becomes too thick. In a non-stick pan, melt a small knob of butter until it begins to foam, pour in a ladle-full of batter, enough to form a thin layer over the bottom of the pan, and cook until the underside is golden brown. Turn over the crêpe using a palette knife and arrange thin shavings of Reypenaer VSOP on top. Allow to cook until the crêpes are a beautiful golden brown on both sides and the cheese has gently melted.

Serve a stack of crêpes on an old-fashioned patterned plate, bring to the table and pour over the syrup.

