



[Crepes with Bacon, Feta, Semi-dried Tomatoes](#)

Ingredients

- 2 cups plain flour
- 4 cups of milk
- 6 eggs
- Butter for frying crepes
- 4 rashers of bacon
- 4 tablespoons of chopped Semi-dried tomatoes
- [Candied spiced walnuts](#)
- 2 cups non-fat Greek Yoghurt
- 1/4 cup maple syrup

Method

1. Process sifted flour, milk and egg in a food processor until smooth. Pour into a jug.
2. Heat a frying pan over medium heat. Lightly grease with butter.
3. Pour 1/4 cup of batter into hot pan. Swirl to cover base with mixture.
4. Cook for 2 minutes or until underside is golden. Turn. Cook for 1 minute.
5. Transfer to a plate, cover loosely with foil and pop in a low oven to keep warm. Repeat with remaining batter.
6. Meanwhile, whisk together Greek Yoghurt and Maple syrup and set aside.
7. Then add a little oil to a non-stick pan and fry bacon until nice a crispy.
8. Into bacon pan, toss cubed feta, semi-dried tomatoes and stir until cheese begins to melt. Season with salt and pepper.
9. Remove crepes from oven and in one corner spread out 2 tablespoons of bacon mix.
10. Fold crepe in half and then half again to form a triangle.
11. Top with a drizzle of maple syrup yoghurt and a sprinkle of candied walnuts.

Here's a little snippet from Treasured Lies

Archer understood Rosalina's need to cook. It transported her to her happy place. Her form of therapy. Memories of her cooking classes with some of the most prestigious chefs in Italy now seemed like a lifetime ago. In some ways, it was. For so many years all she dreamt about was running her own five-star restaurant. But that was no longer important. She had everything she needed right here on Archer's yacht.

From the moment she stepped into the professionally appointed galley she was in her element. Today's breakfast would be crepes, with bacon, feta and semi-dried tomatoes, topped with a drizzle of maple syrup yoghurt and a scattering of candied walnuts. The sizzling bacon aroma soon had everyone dressed and sitting around the dining table.

Recipe by Kendall Talbot author of the Treasure Hunter series.