De Buyer Crepe Pan, Blue Steel, Made in France, 8-Inch Cooking Surface, 9.5-Inches Rim to Rim

* De Buyer's French Crepe Pan offers the perfect cooking surface for creating, flipping, and plating perfectly thin, crisp and delicate crepes every time
* Made in France from blue steel; easy to season and maintain; nonstick quality improves as natural patina builds up with use over time
* Shallow depth and flared sides flips and plates delicate foods easily; great for crepes, pancakes, and fried eggs, pan searing meats, fish, and more
* To season, scrub with hot, soapy water, dry thoroughly; add cooking oil to cover bottom and heat until it smokes, discard oil, wipe with a paper towel
* Contoured handle assists in swirling batter easily for thinner crepes; hand wash with hot water and sponge; dry thoroughly