



## Complementary Recipe (Term 4/2007)

<b>Date:</b>	<b>Make</b> 12 - 16	<b>Name of Dish:</b> Crêpes / Pancakes
<p><b>Quantities:</b></p> <p>1 cup 1 teaspoon 2 medium 200 ml some</p> <p><b>Crêpe is the French word for pancake.</b></p>	<p><b>Ingredients:</b></p> <p>plain flour caster sugar size eggs full cream milk canola spray (or oil)</p>	<p><b>Recipe:</b></p> <ol style="list-style-type: none"> <li>1) Place measured flour and sugar in a medium to large bowl. Make a well.</li> <li>2) Place the 2 eggs in the centre of the well and with hand whisk, gradually mix about 50% of the flour.</li> <li>3) Then add the milk and gradually combine rest of the flour into the batter.</li> <li>4) Rest batter for 30 minutes.</li> <li>5) Warm up your pancake pan with spray or oil and pour a small amount of pancake batter in the centre of the pan. Rotate pan sideways to spread batter all over the pan and place to cook for a few instant onto the high heat setting.</li> <li>6) Turn pancake and cook on the second side for a few instant, slide them out of the pan (they can be staked).</li> <li>7) Grease pan again and cook more pancakes until batter is finished.</li> </ol>
<p><b>Recipe Variation:</b> Use little salt and pepper instead of sugar for savory pancakes.</p>	<p><b>Warming Up / Serving:</b> Serve hot or warm up in microwave oven or conventional oven.</p>	
<p><b>Serving suggestion:</b> Assorted jam. Lemon sugar Nutalla or chocolate sauce. Maple syrup. Vanilla custard and fruit (pannequet)</p>	<p><b>Drink Recommendation:</b> Serve with dessert wine or Champagne</p>	