

# Bastille Day

**Bastille Day is fast approaching so lets get excited and get our Crepe on!!!**

**As part of our Bastille Day celebrations on the 14th July we are asking for crepe donations once again!**



**Since Bastille day lands on the week we return for term 3 we are preparing in advance.**

**Delivery:**

**Deliver your Crepes to school on the morning of the 14th July before midday to a table at the office.**

**Ingredients:**

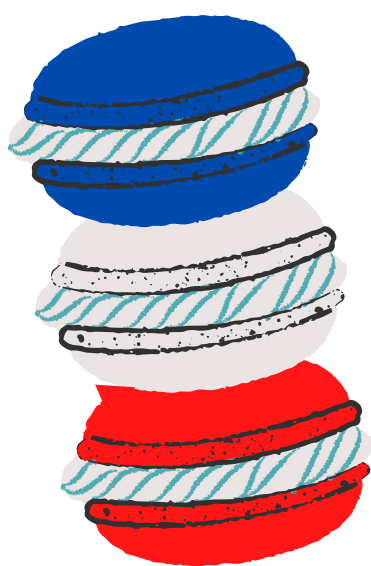
**Mark your ingredients, are there any special notes eg. Gluten Free, Dairy Free**

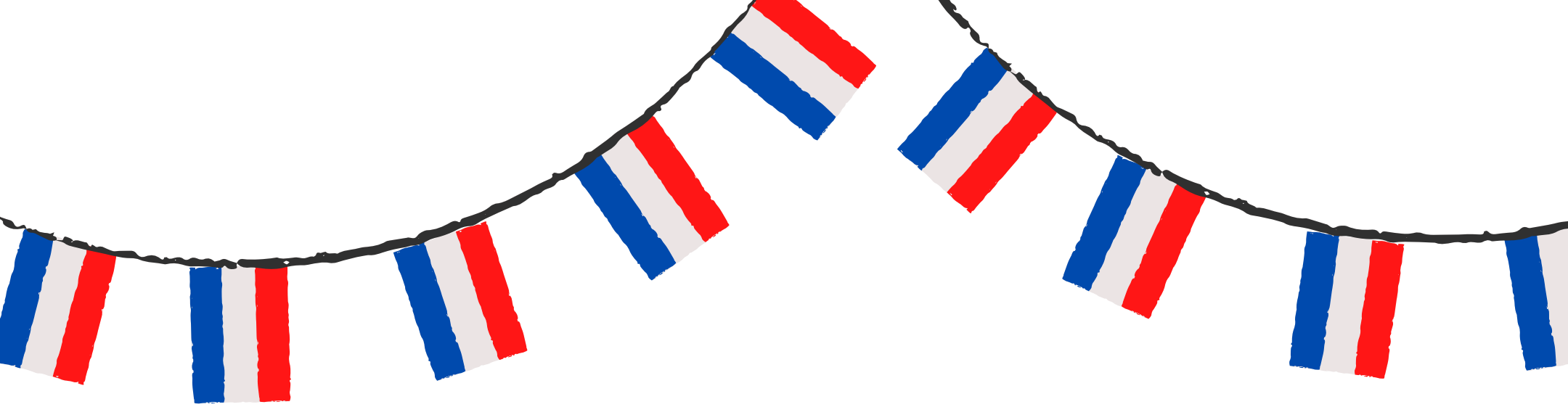
**▶ A "pledge document" for classrooms can be found at the link below. We would love a minimum of 40 crepes per class to really make it a good fundraiser and to make sure that everyone gets a crepe on Friday!**

**[https://docs.google.com/file/d/1k0Hybn4KfvBcHV-p8-DLSDL02IR1mYG5/edit?usp=doclist\\_api&filetype=msword](https://docs.google.com/file/d/1k0Hybn4KfvBcHV-p8-DLSDL02IR1mYG5/edit?usp=doclist_api&filetype=msword)**

**Crepes will be sold for \$4 a variety of topping options. Also available special French treats like Orangina and Carambars.**

**▶ See the recipe below for a delish result!**





## Basic Crêpe Batter

Master  
Recipe

Makes 20-25 crêpes

150g (5oz) plain  
(all-purpose) flour  
1 egg, 2 egg yolks  
salt, white pepper  
(substitute  
1 tablespoon sugar  
for sweet crêpes)  
600ml (1 pint) milk  
50g (2oz) butter  
about 100g (3½oz)  
margarine, butter or oil  
for frying the crêpes

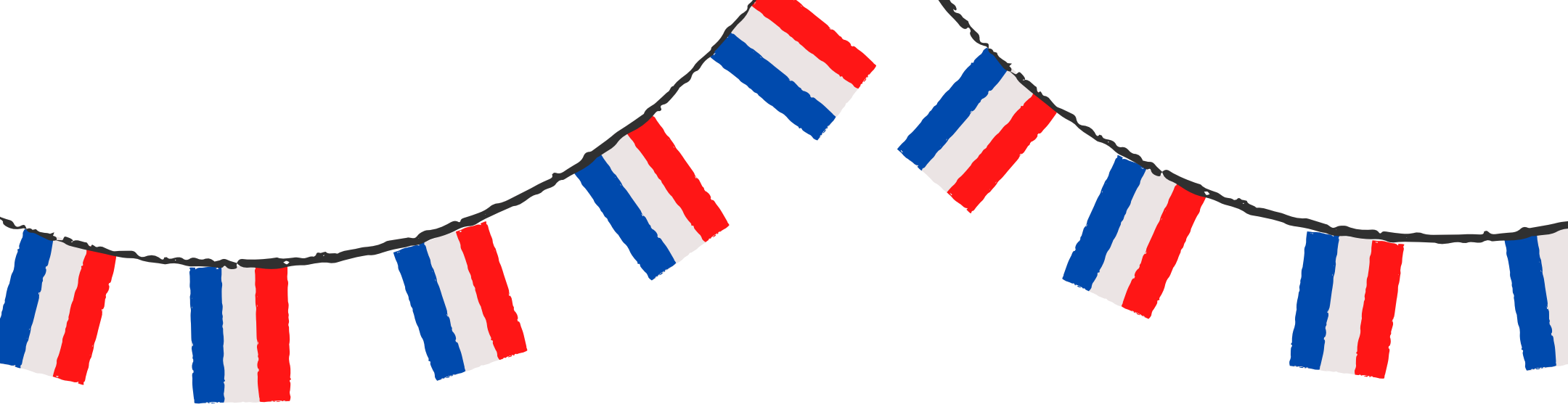
**Equipment** Use a 22cm (8¾) or 24cm (9½in) pressed steel crêpe pan for the proper lacy look. These pans are shallow with an acute edge, and facilitate turning the crêpe (see Equipment). They must be kept well seasoned (oiled) so they don't rust between uses.



**1** Put the flour in a bowl and make a well (hole) in the middle, into which you put the egg, yolks, salt and pepper (or sugar). Take one-third of the milk and pour it into the well.

**2** First mix the egg, milk and salt (or sugar) and stir with a whisk in ever-increasing circles to break down the wall of flour and incorporate it into the mixture. Using only a little of the milk to begin with ensures a paste-like consistency that makes blending in the flour without lumps a certainty and avoids the necessity of sifting the flour. Add the rest of the milk. Stir well, then leave the batter to rest at least 20 minutes. This is the minimum time in which the gluten particles will swell and blend with the milk. It may be left up to 2 or 3 hours, even until the next day.

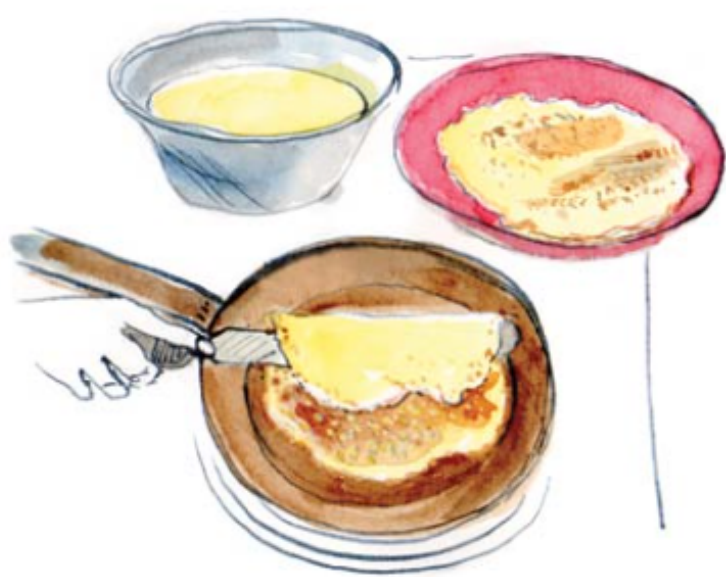
**3** When ready to use the batter, melt the butter and pour into the batter, whisking all the time to blend well. Place the crêpe pan on a fairly high flame with no grease at all for 3 or 4 minutes or until very hot. Melt margarine in a small pot and have plenty on hand for frying the crêpes.



**4** Pour some margarine into the hot pan—it must sizzle—then pour excess back into the pot. This greases the pan lightly so that the crêpe doesn't float in fat and thus ensures the pretty lace marking so typical of a real French crêpe. Since margarine is hard to burn, it can be re-used until the end of the crêpe making. With butter it's necessary to put a little on a cloth and wipe on a thin coating for each crêpe, as the curd of butter often burns. Oil is suited only to savoury crêpes, since it is not very well absorbed.



**5** Pour a ladleful of batter onto the pan. Swirl, let it set a little, then pour the excess back into the batter. This method is better than trying to judge the correct amount since it ensures a very fine coating. It is important to wipe the edge of the pan with the back of the ladle so that batter doesn't dribble down the side of the pan, where it will burn. There is a bit of a knack here, but it is this step that makes for successful paper-thin crêpes, so is worth practising.



**6** Turn the crêpe carefully with a metal palette knife when cooked, or when the edge is lightly browned and the underside of the crêpe is patterned with air holes. If solid and yellow, the crêpe is not ready. Never turn too early as the crêpe will stick to the palette knife. Don't expect to flip crêpes made with this mixture; if you can, the crêpes are much too thick or there's too much grease.



**7** 90 per cent of the cooking is done on the first side, which is the prettily patterned one. Cook lightly on the second side, and then, edging off with a palette knife, lay them one on top of the other on a plate and leave in a pile until ready to garnish. This could even be the next day, although if longer they should be frozen. Freeze them with plastic wrap between so you can pick off just the number required at a time. Let them reach room temperature before filling and reheating.

