

## Kitchen Garden at Collingwood College -Term 4, Menu 5

### Name of Recipe: Crepes with our Cumquat Marmalade & Chocolate Sauce

Volunteer Notes; Do not try to rush the cooking by turning up the heat.

When crepes are cool-Roll/fold up with a small amount of cumquat marmalade and decorate with edible flowers. Chocolate Sauce is served on the side.

Thank-you to **Maggies Dad** for the donation of chocolate!

Your group will set the tables.

What to collect	What to do
2 Crepe pans Spatula x 2 Melted butter for pan	Collect all ingredients and equipment. <ul style="list-style-type: none"><li>Batter will be made for you. Your batter is for the next class</li></ul>
<u>Crepe Mix:</u> 1 large bowl Stick blender Jug  4 x FR eggs 6 tbsp castor sugar Pinch salt 1 & ½ cup Plain flour 2 cup Milk Few drops orange blossom water 1 x orange finely zested 4 drops vanilla essence  Cumquat marmalade Teaspoons Platters/Edible flowers	Measure all the ingredients into a large plastic jug- blend quickly-let rest for 1 hour..  The batter should be like pouring cream. Thin with water if needed after 1 hour.  Each student will have a turn at making the crepes (6 each) after Des gives you all a demonstration.  Gently turn over when golden flecks on the base of crepe. Count to 10 and then flip it onto the bench to cool. When cool place ½ tsp marmalade in centre and fold to <i>Fan</i> shape or <i>Roll</i> up.  To serve- <b>1 x small pancake for each person-</b> arrange crepes on serving platters, decorate with edible flowers.
300 ml cream-heated 200 g chocolate Water for thinning	Place chocolate in a wide tempered glass bowl -pour over heated cream and gently stir until all chocolate is melted. If the sauce is too thick-thin with a bit of hot water.  Divide into 3 small jugs or small bowls.

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