

6. Crepe Station

Makes about 20 12-inch crepes

Crepes

Ingredients

- 4 large eggs
- 1½ cups milk
- 1 cup water
- 2 cup flour
- 6 tablespoons melted butter
- 1 tablespoon sugar
- Cooking oil spray

Method

In a blender or food processor combine all of the ingredients (except the cooking oil spray) and blend for 10-15 seconds. Place the crepe batter in the refrigerator for 1 hour. The batter will keep for up to 3 days.

Coat crepe maker or frying pan with cooking oil spray. Pour 2 ounces of batter into the center of the pan and swirl to spread out evenly. Cook for 20-30 seconds and flip. Cook for another 10-15 seconds, remove from pan, and place on parchment paper. Lay them out flat so they can cool. Continue until all the batter is used.

After the crepes have cooled, you can stack them with layers of parchment paper in between, wrap in a bag, and store in the refrigerator for several days or in the freezer for up to two months. Thaw crepes completely before pulling apart.

Noisettes Chocolat Supreme

For each 12-inch crepe:

Ingredients

- 3 tablespoons chocolate hazelnut spread
- ½ banana, sliced
- 1 ounce sliced strawberries
- 1 dollop whipped cream
- 2 teaspoons confectioner's sugar
- ½ teaspoon chocolate curls
- Sliced strawberries and bananas to garnish

Method

Place crepe on hot 350-F griddle, and heat both sides.

Pipe out chocolate hazelnut spread in the center of the crepe.

Layer sliced bananas and sliced strawberries over chocolate hazelnut spread.

Fold crepe like a burrito, and place in serving container.

Top crepe with sliced bananas and strawberries, dollop of whipped cream, sprinkle of confectioner's sugar, and chocolate curls.

