



**Forum: International Dishes**

**Topic: recipes to share**

**Subject: Re: recipes to share**

Posted by: Annie

Posted on: 2007/9/13 21:30:28

Here is a recipe for crepes, they can use for starters and for desserts, here is the basic recipe.

Crepes

- 2 eggs
- 1/2 cup cream
- 1/4 cup milk
- 1/2 cup plain flour
- pinch salt
- 30g butter

Melt butter

Sift the flour into a bowl, make a well in the middle, add lightly beaten eggs, cream and milk, mix until well combined. Beat in melted butter. Put in fridge to stand for 1 hour. Heat a skillet pan and then pour a small ladle of mixture in pan, brown lightly then turn. Makes about 8 crepes.

As a dessert you can spread with cream and strawberries and roll or fold over, blend some strawberries in the blender and add a wee drop icing sugar and maybe a wee drop water, strain strawberries to remove seeds, then pour over the crepes.

As a starter you can fill them with all sorts of fillings, here an Asparagus filling.

- 1 340g tin asparagus
- 30g butter
- 3/4 cup milk
- 3 teaspoons plain flour
- 1/2 teaspoon dry mustard
- 1/2 cup grated cheese
- salt and pepper

It is like a white sauce.

Melt the butter add the flour and cook for 1 minute. Add milk salt pepper and mustard, stir until sauce boils and thickens. Remove from the heat and add cheese, mix until combined. Drain asparagus and cut into 1 inch lengths, stir into sauce.

Cool and then place spoonful of mixture in middle of the crepe and fold sides in then roll up. Place in an oven proof dish cover and cook in a moderate oven for about 12 to 15 mins.

Make a fresh tomato sauce, by chopping tomatoes add a bit of butter salt and pepper, and basil. bring to the boil then simmer with lid on for 15 mins., then strain. Use ripe tomatoes to get a really

nice flavour.Spoon over crepes.