

ST. SEBASTIAN'S SCHOOL

Savory Crepe Recipe

Yields 20 crepes

Ingredients

- 3 Eggs
- 10oz Milk
- 3 Tbl. Butter, melted
- 4oz Flour
- ½ tsp Salt
- Vegetable oil

Directions:

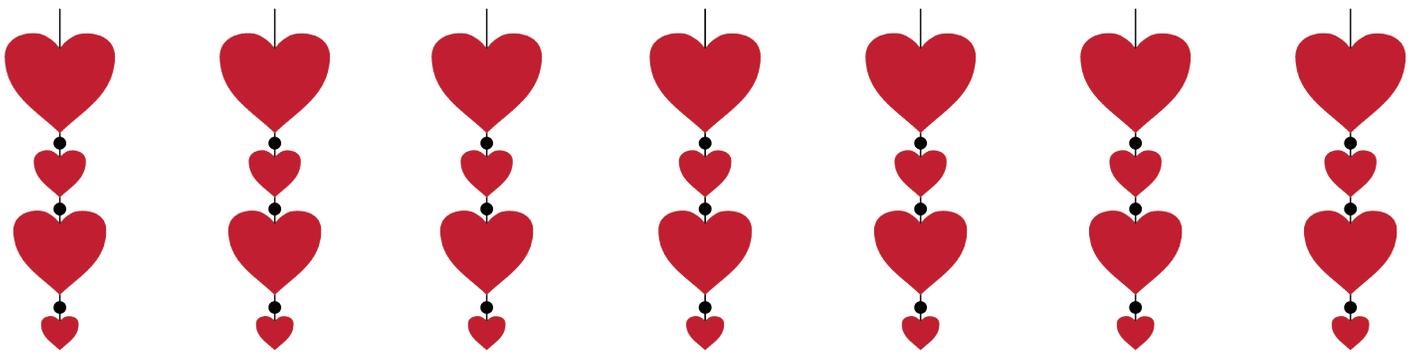
1. Combine all ingredients except the oil in a bowl or food processor or blender and blend for 30 seconds. Scrape down the sides of the bowl and process another minute, until the batter is very smooth.
2. Adjust the consistency with water or flour; the batter should be the consistency of heavy cream.
3. Let the batter rest, refrigerated, for 30 minutes
4. Heat a crepe pan over medium-high heat. Brush with oil.
5. Ladle about 3 tablespoons batter in the center of the pan. Tilt the pan to swirl the batter over the surface to the edges.
6. Cook the crepe until the edges are brown and the underside is golden.
7. Flip and cook 1 minute more. Slide crepe onto a plate.
8. Stack finished crepes slightly off-center so they will be easier to separate.
9. To serve the crepes, fill them, and roll them or fold in quarters or in a pocket-fold.

For Spinach & Feta Crepes add:

Wilted spinach, feta, diced tomato concasse, lemon oil

For Chicken Cheddar & Pesto Crepes add:

Roasted pulled chicken, shredded or sliced cheddar, caramelized onions, roasted red peppers, pesto



ST. SEBASTIAN'S SCHOOL

Chocolate & Ginger Creme Brule

Yields 12 servings

Ingredients

- 1 ¼ quarts Heavy cream
- ½ of one Vanilla bean, split & Scraped
- 8 oz Sugar
- 10 oz Egg yolks, beaten (separate yolks into a 10oz measuring cup)
- ¼ cup Chocolate- chopped (Taza or Semi Sweet)
- 1 tsp Ginger powder

Directions:

- 1) Combine the heavy cream, vanilla bean and half the sugar in a 2 qt sauce pan; bring to a boil.
- 2) Combine egg yolks and remaining sugar (in a medium mixing bowl)
- 3) Temper egg-sugar mixture into hot heavy cream; cook until thick enough to coat the back of a spoon; strain through a fine sieve.
- 4) Mix in chocolate and ginger powder. Adjust to desired taste.
- 5) Fill ramekins seven-eighths full, place in a hot water bath. (use a pan with 2" sides; fill to half the height of ramekin).
- 6) Bake at 325 for 45 minutes. Remove ramekins from water bath when cool. Wipe bottom of ramekins and refrigerate overnight.
- 7) Cover the surface of each custard lightly with sugar. Two options to caramelize the sugar.
1st Using a small kitchen torch or a standard propane torch (available at any hardware) hold the flame just above the custard till sugar bubbles to a caramel color.
2nd Broiler method- Set ramekins in a pan with 2" sided and surround with ice. Caramelize sugar under the broiler.

White Cosmopolitan

Yields 1 serving

Ingredients

- 3oz Citron Vodka
- 3oz St Jermaine
- 2oz White Cranberry Juice

Directions:

1. Combine all ingredients in mixing glass with ice.
2. Shake, strain and pour into martini glass. Garnish with one frozen whole cranberry.