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Chef Joe Randall's Cooking School Newsletter

Seasoning & Spice

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*Good Food * Good Wine * Good Times*

Crepes filled with Country Fried Apples with Creme Anglaise



Crepes

Makes 6 servings

1/2	tablespoon	granulated sugar
1/8	teaspoon	salt
3		eggs
1/2	cup	milk
1/2	cup	water
1	cup	flour

1/4	cup	clarified butter	
3	cups	Country Fried Apples	(see recipe)
1	tablespoon	superfine sugar	
1/2	tablespoon	ground cinnamon	
1	cup	Creme Anglaise	(see recipe)

Combine flour, sugar and salt in a bowl. In a separate bowl, mix eggs and milk together. Stir liquid ingredients into dry ingredients until well mixed. The batter will be thin. Heat a 6-inch skillet or crepe pan over medium heat until hot. Remove from heat, brush lightly with butter, then add 3 tablespoons of batter to pan, swirling pan to coat the bottom with a thin layer of batter. Return pan to heat and cook 1 minute or until crepe is lightly browned. Turn and cook 30 seconds on the other side. Remove crepe to plate and keep warm. Repeat with remaining batter, placing wax or parchment paper between each crepe to prevent sticking.

With attractive side facing down, place 1 tablespoon Country Fried Apples on one end of each crepe. Roll up and place in a buttered baking dish. Combine superfine sugar and cinnamon and sprinkle over finished crepes. Bake 5 to 10 minutes in preheated 375 degree oven to heat through. Spoon Creme Anglaise on individual serving plates and top with 2 crepes.

Chef's Tip: Cover tightly and freeze any remaining crepes.

Country Fried Apples

Makes 6 servings

1	stick	butter	
6	each	rome apples peeled	(cored and cut into 1/2 inch
1/2	cup	sugar	slices)
1	dash	ground cinnamon	
1/2	teaspoon	fresh lemon juice	
4	tablespoons	water	

Heat butter in a large sauté pan or skillet. Add apples and cook 3-4 minutes or until just tender. Sprinkle with sugar and cinnamon; toss and cook for 1 minute. Add water and lemon juice, stir, cover and reduce to low heat. Cook 2 minutes to form a glaze.

Creme Anglaise

Makes 1 1/2 cups

1	cup	milk	scalded
2		egg yolks	
4	tablespoons	sugar	
1	teaspoon	flour	
2	teaspoons	vanilla	
2	tablespoons	Grand Marnier	

Heat milk to a boiling point while you ribbon the yolks with the sugar; beat with a whisk until canary yellow. Add the flour and beat again. While whisking, pour the boiling milk over the yolk-sugar mixture, and then return to the pan. Stirring, preferably with a wooden spoon that has a flat edge to scrape the bottom of the pan, bring just to the boil. Immediately remove from the heat, whisking to cool. Pour through a fine sieve for the best texture.

Recipes developed by
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