



Sweet & Savory Crepes

Recipe by: **Chef Sarah** | A **Spicy Spins** Exclusive

Crepe Batter:

- 1 ¼ cup of milk*
- 3 eggs
- 2 T melted butter
- 2 tsp sugar
- ½ tsp salt
- 1 cup all-purpose flour

*1/3 extra cup of milk to adjust batter in case your batter is too thick. Measurement of eggs and oil can alter the consistency from recipe to recipe.

Instructions:

1. Add all liquid ingredients except flour to a blender and blend for a moment. Add in flour and finish blending. Allow batter to rest on counter for 30 minutes or in fridge for up to overnight. This helps the flour absorb all of the liquid. Be sure to bring batter to room temperature and mix before making into crepes.
2. To make crepes, heat a crepe or non-stick pan over medium heat. Add a small amount of butter to pan and melt. Pour 3 T – ¼ cup of batter into the middle of the pan and quickly swirl the batter around to create a thin layer. Let it set for a few moments and then with a spatula or your fingers, flip and cook the other side for another few moments.



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Candied Nuts:

- 1 cup whole raw nuts
- ¼ cup of sugar
- 1 T butter
- 2 tsp sugar
- ½ tsp salt

Instructions:

1. In a non stick pan, add all ingredients over a medium high heat. Constantly stir with a rubber spatula until butter and sugar have melted together and liquified. Sugar will remain grainy for most of the time, and then all of a sudden it melts. Stay focused so as not to burn! The transformation will go slow and then all of a sudden turn. If the pan gets too hot, take it off the heat and keep stirring. Lower the heat a little and place the pan back on the burner to continue the process.
2. When melted, and the nuts are coated, pour onto parchment paper and let cool. Then chop with a knife or keep nuts whole.



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Fruit Compote:

- 3 cups fresh or frozen Fruit
- 3 T orange juice
- 1 tsp- 1 T sugar (optional, depending on the sweetness of the natural fruit)

Whipped Cream:

- 1 cup chilled heavy whipped cream
- 1 T sugar
- 1 tsp vanilla

Instructions: Fruit Compote

1. Add fruit and orange juice to a saucepan. Cook over medium heat and bring to a low boil. Let the heat pull out the natural juices of the fruit.
2. When fruit is soft and broken down, taste and adjust for flavor by adding sugar if necessary. You can keep the consistency as is, mash it, or mash it and strain to use as a syrup.

Instructions: Whipped Cream

1. Add chilled cream, sugar, and vanilla to a large bowl. Whisk ingredients with an electric blender until stiff peaks form.
2. Start out on a low speed and gradually build to a medium high speed. Be aware! If you overblend, it will turn into butter!



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Brie Cheese Sauce:

- 2 T unsalted butter
- 1 clove garlic, minced
- 2 T all-purpose flour
- ¼ cup dry white wine
- ½ cup milk
- 4 ounces Brie, diced into small cubes
- pinch of salt
- pinch of white pepper (black pepper is fine, but it will be noticeable in sauce; white pepper blends in nicely)

Instructions:

1. Add butter to the pan and melt. Add garlic and cook for 30 seconds over medium heat.
2. Add flour and stir until a paste is formed. Slowly add in white wine and whisk with the paste so that no lumps form.
3. Add in milk and continue whisking.
4. Add in Brie and mix until the cheese is melted.
5. Add salt and pepper as needed for seasoning.



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Sauteed Mushrooms:

- 1 lbs assorted mushrooms (crimini, button, shiitake, oyster, portabella, etc.), thinly sliced
- 3-6 cloves garlic, minced
- Oil
- Pinch of salt
- Fresh herbs (parsley, basil, chives), minced

Instructions:

1. In a heated pan, add oil.
2. Once the oil is shimmering, add in mushrooms and saute until wilted.
3. When the oil is fully absorbed by the mushrooms, add a large pinch of salt and saute more.
4. Add the garlic and a splash of water. Keep sautéing for another minute or so.
5. When the pan becomes aromatic, turn off the heat and add minced herbs.
6. Adjust for seasoning with more salt if needed.



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