***World Cuisine Homework***

Due: Monday 9/22/14

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Bonjour Chefs!

This week we are going to make crepes from France! As always, we will be studying France in class and preparing the crepes on Thursday, August 18.

We will be using a hot plate and a crepe pan to prepare the crepes. I will bring in the ingredients for the crepe dough, and your job will be to bring in the fillings!

Common fillings for crepes can be bananas, strawberries, blueberries, Nutella, whipped cream, pretty much anything scrumptious that you can think of! As always, parents, if you would like to come in to help us make our crepes please feel free to do so!

Your homework for this week is to find and write 1 paragraph about 2 famous landmarks in France. What are their names? Why are they famous? You may use this paper to write about your findings or you may type your assignment on a separate sheet of paper.

**French Landmarks**

1.

2.

***Crepe Recipe***

*Ingredients*

* 1 cup all purpose flour
* 2 eggs
* ½ cup milk
* ½ cup water
* ¼ teaspoon salt
* 2 tablespoons butter, melted

*Directions:*

1. In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth.
2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly.
3. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot.

Recipe derived from <http://allrecipes.com/recipe/basic-crepes/>