

KITCHENS AROUND THE WORLD: *FRANCE*

Crêpes *French style pancakes*



For about 4 people

1 pint of milk
(or 1 cup and a half of milk and 1/2 cup of beer)
4 eggs
1 and 1/2 cups of flour
1/4 cup of butter
1/8 cup of sugar
1/8 cup of brown rum
Salt

In a large mixing bowl, put together the flour, sugar, and salt.
Make a hole in the middle and put the eggs in it.
Gradually add the milk and whisk everything together.
Add the rum and the butter.

Heat a frying pan over medium heat. Scoop the batter onto the griddle and tilt the pan in a circular way so that the batter coats the surface of the pan evenly.
Cook the crêpe until the edge changes texture. Then cook the other side.

Bon appétit!

La Quiche Lorraine



Dough recipe

2 cups of flour
1 teaspoon of baking powder
1 teaspoon of salt
½ cup of butter
½ cup of hot water

Add everything in a big bowl
Mix it together
Layer it in the mold, poke it with a fork (to let the air come out)

Filling recipe

⅛ cup of butter
3 eggs
A bit less than a cup of sour cream
A bit less than a cup of milk
2 cups of *lardons*
Salt, pepper, nutmeg
Swiss cheese (grated *emmental* cheese)

Cook the lardons in a pan
Whisk the eggs, sour cream and milk together
Add salt, pepper and nutmeg
Pour it on the dough (add cheese on top if wanted)
Bake 45 min at 350°F