



Online Cooking Class - Sweet and Savory Crêpe Brunch



Discover the art and simplicity of making this much loved French staple.

In this interactive online cooking class with Chef Craig, you'll learn how to prepare French crêpes two ways. Using basic kitchen ingredients, you'll mix and whisk your batter from scratch, before pouring, flipping, and folding with a variety of fillings and toppings. Master how to make sweet crêpes with a berry-lemon sauce, and savory crêpes with tomatoes, basil and mozzarella.

Sweet Cheese Crêpes

With a berry-lemon sauce

Savory Caprese Crêpes

With tomatoes, basil and mozzarella

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- **Recipes** Recipes are sent in your booking confirmation.
 - **Ingredients** Ingredients can be adapted for dietary restrictions or lack of availability and can be delivered by your preferred local grocer with the link below.
 - **Technology** Connect with the chef using Zoom on your computer, tablet or mobile device.
 - **Class Participation** Chime in with questions through audio or chat. Use of video is optional.
 - **Event Duration** 75 minutes
 - **Labels** Baking, French, Gourmet, Pastry, Vegetarian

Ingredients

Flour
Salt
Pepper
Oranges
Vanilla extract
Milk
Eggs
Butter
Ricotta, cottage cheese, cream cheese or feta cheese
White sugar
Cinnamon
Raisins
Fresh or frozen strawberries, blueberries, blackberries or raspberries
Lemons
Cornstarch
Fresh vine or plum tomatoes
Fresh basil
Mozzarella
Red onion
Balsamic vinegar
Olive oil

Kitchen Equipment

Knife
Cutting board
Two medium sauce pans
Three two-quart or medium mixing bowls
Two whisks
Four-ounce ladle or coffee cup
Seven-inch non-stick skillet pan
Two wood or metal spoons, tongs or spatulas
Two kitchen spoons
