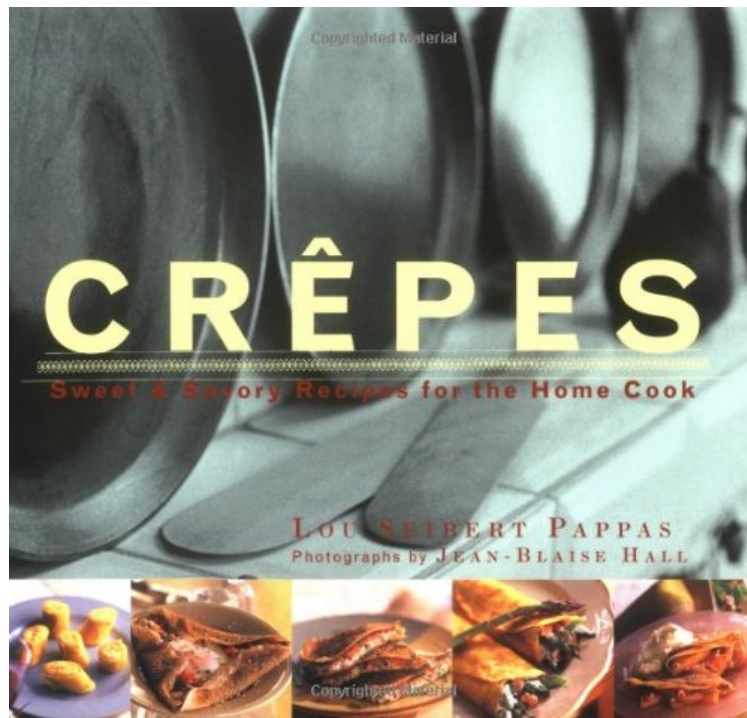


[Pdf free] Crepes: Sweet Savory Recipes for the Home Cook (Illustrated)

Crepes: Sweet Savory Recipes for the Home Cook (Illustrated)

Lou Seibert Pappas

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Lou Seibert Pappas : Crepes: Sweet Savory Recipes for the Home Cook (Illustrated) before purchasing it in order to gage whether or not it would be worth my time, and all praised Crepes: Sweet Savory Recipes for the Home Cook (Illustrated):

19 of 19 people found the following review helpful. Excellent crepe recipes, fillings leave a little to be desired By D. Smith The introduction to this book and the basic recipes for crepes are well worth its price. The crepes turn out tender and flavorful every time. One of my new favorites for savory crepes is the Garbanzo Flour Crepe recipe. Another excellent feature is that Seibert-Pappas gives useful information on how to fold and store crepes. One drawback to this book is that Ricotta cheese is used as a filler in virtually all of the savory crepe recipes. This can be a problem if you do not like ricotta cheese or if you do not like it when it is combined with certain foods (e.g. seafood). The recipes for dessert crepes are more varied. 1 of 1 people found the following review helpful. but I really like this one a lot By AlwaysUseWisdom I have several CREPE cookbooks, but I really like this one a lot. The recipes are delicious some are very creative! I love sweet savory crepes...this book offers both. 0 of 0 people found the following review helpful. Great addition to your recipe book collection By Lcwo Not a bad recipe book. The majority of recipes contained in it I'll probably try.....and a few I wont. Easy to read, simple instructions.

Ever-popular in France, delicate and delicious crpes are once again basking in the international culinary spotlight. These wafer-thin pancakes with delectable fillings are turning up on elegant menus and in corner crperies everywhere, and for good reason -- they're fast, easy, and versatile, and can be rolled, folded, or stacked for scores of delicious

dishes, from main courses to fabulous desserts. This gorgeous cookbook filled with inspiring photographs features more than 40 recipes for sweet and savory crpes sure to delight friends and family.

.com Foodies may declare crêpes "in" or "out," but they are a welcome treat for most of us. Lou Seibert Pappas explains that "crêpe" is the French word for pancake, and that the dish originated in Brittany, in northwestern France. Until about 100 years ago, all crêpes were made from buckwheat flour. Pappas departs from that tradition by providing 15 recipes for different kinds of crêpes. Eleven are savory, including ones made with whole wheat flour, with minced herbs, and with chickpea flour, while four are sweetened to use in making desserts. Photos accompanying Pappas's meticulous directions illustrate how to turn out light, delicate crêpes and how to fold them around fillings in 11 ways. She also explains what to do about problems such as small holes or cracking edges. Crêpes also offers novel ways of serving the pancakes, such as the Party Stack with Pesto Fillings; Salad Basket Crêpes with Grapes, Blue Cheese, and Hazelnuts; and Chicken, Corn, and Red Pepper Crêpes. In addition, you will find Wild Mushroom Crêpes and other classics. Cannelloni and Cheese Blintzes are reminders that crêpes are more than a French favorite. --Dana Jacobi

Eating crepes is a breeze. But actually making them can intimidate the uninitiated. Never fear: Lou Siebert Pappas, author of *Crepes: Sweet and Savory Recipes for the Home Cook*, shares her tips for making the perfect crepe. -- Boston Herald

About the Author Lou Seibert Pappas is the author of many cookbooks, including *Crepes* (0-8118-1696-6), *Coffee Cakes* (0-8118-2215-X), and *Sorbets and Ice Creams* (0-8118-1573-0). She lives in Palo Alto, California. Jean-Blaise Hall specializes in food photography. He lives in Paris, working for such magazines as *Marie-Claire* and *Cosmopolitan*.