



Basic Crepe Batter

Cake Flour	3 ounces
Bread Flour	3 ounces
Granulated Sugar	1.5 ounces
Salt	1 tsp.
Eggs, room temperature	3 each
Egg Yolks, room temperature	3 each
Whole milk, warm	12 ounces
Butter, unsalted, melted	3 ounces

Instructions:

Sift together all the dry.

Whisk together the eggs, yolks, and milk.

Using the whip attachment, gradually mix the egg mixture into the dry mixture. Mix until smooth.

Gradually add the melted butter and mix until smooth.

Let the batter rest one hour.

Place a 6" sauté pan over medium heat.

Lightly grease with pan spray.

Cover the bottom of the pan with batter.

Cook until the crêpe looks dry and begins to lightly brown on the edges. Flip and cook briefly until a light golden brown.

Serve immediately, cool and hold at room temperature covered, or freeze.

Apple Pie Filling

Apples, peeled and sliced	2 Pounds
Water	6.5 Ounces
Butter, salted	1.5 Ounces
Sugar 1	4 Ounces
Cinnamon	1 tsp.
Vanilla Extractt	1/2 tsp.
Corn Starch	.75 Ounces
Sugar 2	2.5 Ounces

Instructions:

Bring the water, butter, 1st sugar, cinnamon, and vanilla to a boil.

Add the apples and return to a simmer.

Cook until **slightly** softened.

Combine the starch and 2nd sugar together well. Add the starch/2nd sugar mixture gradually, stirring constantly, and then cook 1 minutes more.

Remove from the heat and cool completely before make-ups.

Cheesy Egg Souffle

Butter, salted	1/4 cup
AP Flour	1/4 cup
Salt	1/2 tsp.
Ground Mustard	1/4 tsp.
Cayenne Pepper	Pinch
Whole Milk	1 Cup
Cheddar Cheese, Fresh Shredded	1 Cup
Eggs, Separated into yolk & whites	3 Each
Cream of Tartar	1/4 tsp.

Instructions:

- 1) Preheat oven to 350°F. Butter your ramekins.
- 2) Melt butter in a medium sauce pot over medium heat. Once melted, stir in flour, salt, mustard, and cayenne pepper.
- 3) Stirring constantly until smooth and bubbly. Once a smooth paste has formed, turn heat to low and stir in the milk, slow additions at a time. Once added, turn heat back on medium and bring to a boil.
- 4) Boil for at least one minute and then remove from heat and stir in the cheese.
- 5) While this is cooking add to a stand mixer or hand beater and beat egg whites and cream of tartar together until stiff glossy peaks are formed. Set aside.
- 6) In another bowl, beat the egg yolks until tripled in size and three shades lighter than the original egg yolk.
- 7) Stir egg yolks into the cheese mixture.
- 8) Gradually fold in the egg white mixture making sure not to press down on the mixture in order to keep as much air in as possible.
- 9) Once fully incorporated, pour into prepared ramekins and bake for 25-30 minutes until set and a deep golden brown.

Bechamel Sauce

Butter, salted	5 Tbsp.
AP Flour	1/4 cup
Whole Milk	1 Quart
Salt	1 tsp, and to taste
Ground pepper	To Taste
Ground nutmeg	1/4 tsp. and to taste

Instructions:

- 1) Melt butter in a medium saucepan over medium heat. Add flour and whisk into melted butter until smooth. Cook and stir until flour turns a light, golden, sandy color. Typically about 7 minutes.
- 2) Increase heat to medium-high and slowly whisk in milk until thickened by the roux. Bring to a gentle simmer, then reduce heat to medium-low and continue simmering until the flour has softened and no longer tastes gritty. About 10-20 minutes.
- 3) Season with salt, pepper, and nutmeg in this time. Once thickened taste and season as needed. Serve hot and enjoy!