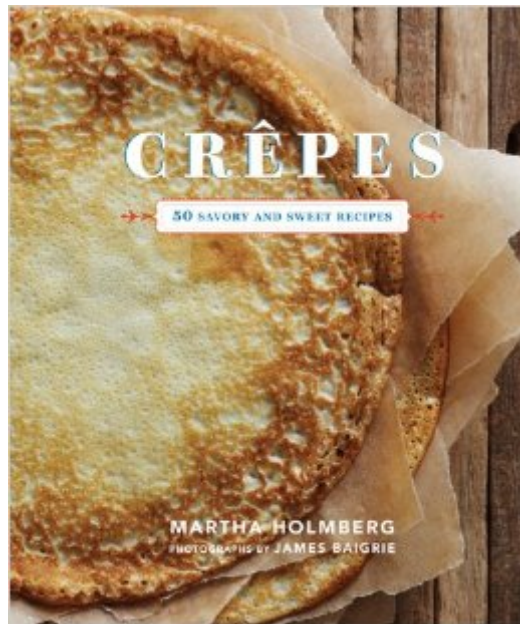


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Crepes: 50 Savory And Sweet Recipes



Synopsis

Martha Holmberg is uniquely equipped to bring crêpes into the home kitchen. Trained at the renowned La Varenne cooking school, she has been a food writer, editor, and cook in the United States, England, and France for the past two decades. Her lifelong love of this favorite food is apparent throughout this collection of 50 sweet and savory recipes, ranging from the simple and snacky Butter-Sugar-Lemon of her teenage years to the crepe cakes and cannelloni of an accomplished cook. Her encouraging instructions and master formulas produce beautiful crepes and tempting sauces and fillings that pay homage to the classics while also playing with ambitious and fascinating flavor combinations and ingredients.

Book Information

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Customer Reviews

Aside from the book being beautifully written and illustrated, the real test is in the recipes. I just got the book and have only made the basic crepe so far--and it was so delicious--the author's tip on using browned butter (and how to make it), as well as her detailed instructions on the special steps needed in properly concocting crepes (think letting the batter rest in the fridge overnight) helped me create truly delectable crepes with a sublime texture. And the author clearly explained how to freeze them for later. And they freeze and reheat beautifully. I can't wait to try more recipes from the book.

This book was just what I wanted. Basic information as well as lovely recipes and photography. Easy to make and impressive presentation.

How can something so seemingly simple be so varied and tasty? Crepes is the subject of this book

and our culinary wonder. In fact the crepe could be one of the definitions for the business term KISS (keep it simple and sweet) and the definition in turn could sum up crepes. Simple and sweet (unless you have a savoury one then it would be 'Simple and Savoury'). In this hardback book the author presents 50 savoury and sweet recipes, showing the true variety and real diversity of the humble crepe, whether served up with something on the side or served 'solus'. Whether it is for breakfast, brunch, an afternoon snack or something later on at night, there invariably will be a crepe (of three) for you. Naturally these can be viewed as building blocks, where the limit is only your imagination and the contents of your food cupboard. Beginning with a great overview to crepes, crepe making and the all important tools (don't worry, it isn't really that complex, but sometimes it can be very easy to make mistakes on things that are very easy to do!). There can also be many opinions about the definitive way to make something very simple. Some people will swear by certain ingredients above all others. At the end of the day, unless you have your own "winning recipe" and will just use this book for advanced enlightenment, you would not go wrong by following the author's basic recipes and graduate on to the more elaborate, advanced stuff (!) in due course. From the get go it is clear that the author has put some thought into her recipes. It is not just add a dollop of jam or cream and maybe a biscuit. The first savoury recipe is for 'Pesto & Creme Fraiche Crepes with Arugula Salad'. Rather posh, you might think, but it shows what a versatile thing the crepe can be. Even that recipe could be added to with a few vegetables and a bit of cheese and voila! You really can let your imagination run riot and inspiration rule your mind. Some of the recipes feature fillings for crepes. Imagine the taste sensation that could be when served within a salad. Confuse and amuse the taste buds, particularly for those who think that the crepe is just a glorified pancake with the same old, same old traditional serving 'suggestions'. Naturally for those with a sweet tooth, the author's versatility and imagination doesn't let you down. This reviewer was particularly taken by the "Mile-High Meyer Lemon & Whipped Cream Crepe Cake" and could see that as a great starter for, err, tinkering and customisation. Thankfully, especially within the "sweet" section, the author has declined to show typical calorific values of dishes. The humble crepe might be relatively OK as these things go, but certainly some of the more involved, sweeter recipes might have those who count every calorie a little flustered and frustrated. Each recipe is very well written with a clear introduction and overview. The methodologies are very detailed and should not pose any particular problems to the unwary - just follow the instructions. In fact it might be fair to say that the biggest problem would be producing the perfect crepe. It is worth taking time to practice, practice and practice again. Follow the guides carefully as there will be many hints and tips that you have perhaps not seen before. Get to understand exactly what makes a good crepe. As said, it might

sound simple but a bad, burned, misformed crepe will be less forgiving and will stand out like a nudist at the Arctic Circle when you come to combine it with other ingredients. So top marks to the author (and photographer) for putting together such a great book. Single subject books can be a risk at times, but this one has a reasonable price tag, a lot of engaging, interesting recipes and a lot of useful background information to boot.

I am amazed by how quickly a light meal comes together when you start with pre-made crepes. When I take the batter out of the refrigerator after 8 hours, I make 2 or 3 crepes for immediate use with a prepared filling. After that meal, I make up the rest of the crepes, about 20 total, and store them in the fridge or freezer. This book by Martha Holmberg has provided several different batter recipes and then lays out 50 very different recipes for savory and sweet meals made from easily obtained ingredients. She gives detailed step-by-step instructions, many of which are shown with photographs. I reread portions of the book occasionally because Ms. Holmberg has provided an excellent reference covering everything I need to know about crepes. This book provides plenty of varied solutions for planning some very interesting dishes. I have one additional piece of advice: the author used a quarter of a cup of batter in an 8 inch crepe pan. Many people use a 9.5 inch pan and I seem to have better results by using a one-third cup of batter which is actually easier to flip with a table knife and produces a less fragile buckwheat crepe.

I thought this book was poorly organized and edited. The exact same comments on brown butter (among other things), occur in several places. The duplication is unnecessary. As a further example of the disorganization, almond brown butter crepes (technically sweet) come before savory, but then there's a section on sweet. Aside from the organization, the author seems to be laboring under the misconception that a crepe is not a thing unto itself. For instance, there are moo shu pork crepes, lox, egg and onion crepes, profiterole crepes, butternut squash, stilton and hazelnut crepes but none of the classics I was looking for. Frankly, I don't understand the need to tamper or crepeify moo shu pork, lox eggs & onions or profiteroles. Bottom line, I found few of the recipes appealing. With the exception of about two, both classic french crepes, there are few I would ever choose to make. Overall, it felt as if the author was appropriating fillings simply to fill space. Unfortunately, this came at the expense of the classic European and Asian street crepes that are the personification of crepe-making.

I bought 4 books on crepes wishing to introduce these to my shop. the recipes are more advance

than the other books on crepes and very imaginative but you need to have some experience with crepes to make full use of this book as the recipes are quite complex

My daughter loves crepes! We made dessert crepes the day after Thanksgiving using recipes from the book. Each guest got the opportunity to make a crepe and fill with their choice of fruit fillings and top with streusel and whipped cream. A couple days later made wheat crepes and used leftover turkey to make savory crepes for lunch. I would not have considered this except for inspiration from the book. Brava!

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