

# Crêpes de France

The elegant French pancake  
made simple.

## Basic Recipe for Crêpes de France

Crêpes de France Mix(#22232)	1 lb. 12 oz.
Cold Water	3 lbs. 4 oz.
	5 lbs.

1. Place the water into a mixing bowl.
2. Stir constantly while gradually adding the Crêpes de France Mix until the batter is smooth.
3. The batter is ready to use or may be refrigerated for daily use.



## THE CRÊPES DE FRANCE PRODUCT RANGE

Traditional Crêpes de France	#22232 (50 lbs.)
	#62032 (10 x 1kg)
Buckwheat Crêpes de France	#22230 (50 lbs.)
	#62030 (10 x 1kg)

ABEL+SCHAFFER, INC.  
20 Alexander Court  
Ronkonkoma, NY 11779

Phone Sales & Sample Requests: (800) 443-1260

Fax: (631) 737-2335

Sales: [www.AbelAndSchafer.com](http://www.AbelAndSchafer.com)

Information: [www.KompletUSA.com](http://www.KompletUSA.com)



## Bananas Foster Crêpes Filling



Instant Crème Patissiere (#24005)	2 ¾ oz.
Whole Milk	9 ¼ oz.
Cream Cheese	12 oz.
Powdered Sugar, sifted	5 oz.
Banana Liquor	1 oz.
Dried Cinnamon	To Taste
Bananas, diced & sautéed	1 lb. 4 oz.
Slivered Almonds, toasted	To Garnish

1. Stir the Instant Crème Patissiere into the milk. Mix for 30 seconds then let stand for 4 minutes.
2. Whip on medium speed for 3 minutes and reserve.
3. Place the cream cheese and sugar in a mixing bowl and cream until light.
4. Blend in the Instant Crème Patissiere and the flavorings.
5. Spread filling over the crêpes then add banana slices.
6. Roll each crêpe and garnish with bananas and slivered almonds. Additionally, consider garnishing with cinnamon whipped cream and/or caramel sauce.

All products referenced herein have a ® designation and fully comply with Jewish dietary laws.