

# Cooking School

*with the London Chef*

## Fresh Crepes, Crème Chantilly, Berry Coulis & Shaved Chocolate

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen. This recipe can be easily doubled, but if you increase food quantity please make sure to use appropriate sized pots/pans for the best outcome. Please note that this set up list is for a live cooking class and set up may differ slightly any pre-recorded videos that we have available in our Video Library.

### **Crepes**

AP Flour  
Salt  
White sugar  
Milk  
Eggs  
Vanilla bean  
\*just have all of these ingredients out and will measure and make the batter together

Chunk of chocolate for shaving

### **Crème Chantilly**

1 cup whipping cream  
3 tbsp powdered sugar  
Vanilla bean or vanilla extract

### **Coulis**

4 cups berries of your choice, fresh or frozen  
2 tbsp cornstarch  
2 tbsp white sugar

### **Cooking Equipment**

Medium bowl x 2  
Whisk (larger is better)  
Small pot  
Wooden spoon  
Small bowl  
Flipper  
Large non-stick frying pan, it has to be really truly non-stick or won't work  
Canola oil

*\*Vegetarian*