

Cooking School

with the London Chef

Fresh Crepes with Salted Caramel Sauce. Flambeed Bananas, Whipped Cream & Toasted Nuts

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 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 or extract
*just have all of these ingredients out and will measure and make the batter together

Handful of pecans or walnuts for toasting

Caramel

1 cup white sugar
1 tbsp butter
¼ cup cream
Salt

Bananas

2 bananas
1 shot dark rum, optional
2 knobs unsalted butter

Cream

1 cup whipping cream
1 tbsp white sugar

Cooking Equipment

Knife
Cutting board
Mixing bowl
Large whisk
Large non-stick frying pan *has to truly non-stick or won't work
Medium frying pan
Small frying pan
Wooden spoon

**Vegetarian*