



Anais Durand



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CRÊPES WITH APPLES IN CALVADOS

Calvados, an alcoholic apple brandy made only in Normandy, and crêpes are typical dishes in this region. Christophe's secret is putting a dash of Calvados in the batter mixture.
Serves 6 – 8

BATTER

2 large eggs
250ml milk
80ml water
120g flour
5ml vanilla extract
15ml Calvados
30ml butter, melted

APPLE CALVADOS FILLING

30ml unsalted butter
3 Granny Smith apples, peeled and sliced into thin wedges
70g sugar
15ml Calvados or brandy
2ml ground cinnamon
icing sugar, for dusting
assorted fresh berries, optional
whipped cream or vanilla ice cream, optional

- 1 To make the batter, blend all the batter ingredients together in a food processor until smooth. Cover and refrigerate for at least 1 hour.
- 2 Stir the batter gently if it separates. Heat a non-stick pan over medium heat and wipe the pan lightly with butter. Pour in 2 – 3 spoonfuls of batter, tilting the pan so the batter coats the surface in a thin layer. Cook until lightly browned on the edges, about 1 minute. Loosen the edges with a spatula and flip the crêpe to the other side for about 15 seconds. Turn the crêpe out onto a clean tea towel to cool.
- 3 Repeat with the remaining batter, wiping the pan with butter as needed, and stacking the crêpes as they are cooked.
- 4 To make the apple filling, melt the butter over medium heat in a large pan until it starts to sizzle.
- 5 Add the apples, sprinkle with sugar and heat until the sugar turns golden.

Gently sauté the apples and sugar until tender, about 4 – 5 minutes. Pour over the Calvados and sprinkle with cinnamon.

- 6 While still warm, arrange a few caramelised apple wedges in the centre of each crêpe. Lift the edges of each crêpe towards the centre, enclosing the apple inside and tying with string. Dust with icing sugar and sprinkle with drops of Calvados
- 7 Serve with seasonal berries and ice cream.

SOOJI

Semolina-based sooji can be served in warm squares with ice cream as a dessert, or cold in balls as a sweet snack. They're often served at Indian weddings.

200g – 250g ghee
320g semolina
13cm length of cinnamon bark (or 2 small pieces)
2 cardamom pods
2 garlic cloves
375ml full-cream milk
200g sugar
50g skinned almonds, finely chopped, optional
gold or silver leaf

- 1 Heat the ghee in a pan and add the semolina, cinnamon, cardamom and garlic cloves. Simmer while stirring on a low heat until a golden colour. Remove from the heat and remove the remaining cinnamon pieces.
- 2 Add the milk to the cooked semolina, then add the sugar and mix well. Add the almonds and simmer for about 15 minutes. Allow the mixture to cool slightly, but don't let it cool completely or it will set.
- 3 Take about 10ml of the mixture at a time and shape it into a ball. Rub on the gold leaf and top with a gold ball.

COOK'S TIP

You can substitute the ghee with 125g melted butter.