



How to make crêpes – online cooking

We are excitedly preparing for our next French-German student exchange with CROUS Nantes and hope that it will take place in the summer of 2021. Until then, we would like to sweeten the wait!

At the beginning of February, all of France celebrates „la Chandeleur“ - when every household smells of delicious crêpes. On Friday, 29.01.21 at 6 p.m. and live from Brittany, Claire shows us how to make crêpes quickly and easily. In our online cooking meeting (via Zoom) she will also tell us how to prepare this delicious dessert according to the traditional Breton recipe.

The ingredients for 12 crêpes:

dough: - 300 g flour - 3 eggs - 1 pinch of salt - 40 g sugar - 2 tablespoons of rum (optional) or 1 packet of vanilla sugar (optional) - 30 g melted butter (optional) - 1/2 L milk (room temperature) - some oil or butter for frying

What else you need: - a large bowl - wooden spoon - ladle - a pan - absorbent paper / 2-3 sheets of kitchen roll - spatula

Topping: Anything you like ;-) For example jam, chocolate, nougat cream, sugar, salted caramel sauce ...

You must register for this event by Thursday, 28.01.21 (2 p.m.) at kultur@stw-d.de, then you will receive further information (like login data, etc.). Participation is, of course, free of charge.

This event is in German but of course we can explain everything in English as well.

Kostenlos