

salton®

ELECTRIC CREPE MAKER

Perfect crepes every time

MODEL CM-7

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Salton for examination, repair or adjustment. See Warranty.
7. The use of accessories or attachments not recommended by Salton may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. This appliance is for Household Use Only. Do not use appliance for other than its intended use.
12. Do not leave unit unattended while in use.

SAVE THESE INSTRUCTIONS

NOTES ON CREPES AND CREPE BATTERS

In all crepe batters, the proportions of flour, eggs and liquid can be varied to produce a thin, lacy crepe, a sturdier, thicker crepe or an egg-y rich crepe. Adding butter or margarine adds flavour and makes removal from the pan easier. Oil may make crepes stick slightly. Sugar adds crispness but may make crepes break in rolling.

Since dessert crepes have a sweetened filling and/or sauce, you can use a basic batter without sugar for crepes you wish to fold or roll.

BEFORE FIRST USE

Before using the Crepe Maker for the first time, 'condition' the non-stick surface by wiping the top with a paper towel soaked in cooking oil, butter or shortening.

HOW TO USE

Making Crepes

Prepare one of the batter recipes an hour or more ahead. Plan to use up all of the batter (14-16 crepes) since any crepes you don't use will keep several days in the refrigerator or a month in the freezer.

Pour the batter into the batter dish. Plug the Crepe Maker into a 120 volt AC outlet and preheat until the light goes off (about 3 minutes). This indicates that the Crepe Maker is ready to be dipped into the batter.

Grasp the handle and turn the Crepe Maker upside down. Dip the cooking surface into the batter, quickly lift the crepe maker and turn over to an upright position. This prevents the crepe from cooking while in the batter.

Crepe is done when a slight browning appears at the edges and it has almost stopped steaming (about 45 seconds).

Invert the Crepe Maker over a plate covered with a paper towel or napkin. If the crepe does not drop off, loosen at the edge with a small plastic spatula.

Note:

1. Do not use metal utensils, they will scratch the non-stick surface.
2. It is not necessary to brown the other side.

Continue making crepes - no waiting is required. Repeat dipping as above. Variations in ingredients or individual preferences as to crepe colour will affect the cooking time.

Stack crepes as you make them. No waxed paper is needed between them. You can keep crepes moist as you make them by covering the stack with a cloth, paper towel or foil. This is not necessary for crepes that will be filled and/or sauced and heated.

If your crepes are not as dry or crisp as you like them, allow to bake several seconds longer.

The first crepe or two may be lacy or have holes, particularly if the batter is frothy from blender-mixing or whipping. The last crepe may stick to the Crepe Maker if the batter is too shallow and the Maker touches the bottom of the dish. You can save any small amount of batter if you like.

If crepes stick to Maker, check recipe - recipes using oil in place of butter or margarine or recipes including sugar can stick slightly. You may need to wipe surface of Crepe Maker with a bit of butter on a paper towel before the first crepe or between each dipping.

If the Crepe Maker is dipped and kept in the batter too long, the batter will not adhere to the non-stick surface. The dipping procedure should take only a few seconds.

Serving

Starting with a pile of flat crepes, you can use them in a number of ways, depending on whether you want a simple sauced or a fancy filled crepe. They can be served cold, warm or hot, baked, broiled or crisp-fried in oil. Here are some ideas on handling crepes. See recipes for the ways to use various shapes.

Crepes are folded in quarters... when served plain (or spread with a thin filling) and served in sauce, or used "hot off the pan" for dipping in an appetizer dip.

Or rolled...when filled with a few spoonfuls of an entree or dessert mixture and quickly baked or broiled or filled with cold mouse, ice cream or whipped cream.

Or folded...into an envelope for small appetizers, ravioli-like entrees, crisp-fried treats of all kinds.

Or stacked...to make a cake (gateau) or in a casserole dish, with appropriate fillings and toppings, served hot or cold.

How to Flame Crepes

Generally, dessert crepes that are served in a sauce, in a chafing dish or skillet are those you want to flame, both for extra flavour and dramatic effect. Any high-proof brandy, cognac, rum or liqueur can be used. Most popular are brandy, fruit-flavoured liqueurs such as Kirsch, Cointreau or Grand Marnier.

To flame properly, crepes and the liqueur must be warm. When the crepes are ready, reduce heat to low, spoon on a few tablespoons of liqueur so it will float on top of the sauce. Do not boil or stir; let heat for a few minutes.

Then with a long match (stand back) touch flame to edge of pan just above food until it lights. Let flame subside before serving. Never add additional liqueur if any flame is burning.

Keeping Crepes Warm

If you want to serve crepes warm without baking, broiling or frying, simply cover the stack of crepes as they are made with a foil cover or set on a rack or perforated screen (such as a wire mesh spatter shield) over a skillet with an inch of simmering water in it.

Freeze or Refrigerate

Crepes will keep up to a month in the freezer, a week in the refrigerator. Simply stack a batch on a sheet of foil or waxed paper and insert into a large plastic food storage bag and twist and fasten opening, pressing out as much air as possible. To use, allow crepes to warm up to room temperature. They will peel apart with just a gentle pull. If you're in a hurry, the stack can be warmed covered with foil on a flat pan in a low oven.

CARE AND CLEANING

Remove plug from outlet and allow to cool. Simply wipe off with a slightly dampened paper towel. Place Crepe Maker in any plastic food storage bag so it remains clean and cooking surface is not subject to abuse when storing. The non-stick cooking surface is not covered by the product warranty. Care must be taken not to scratch or damage the finish with sharp utensils, scouring pads or abrasive cleaners. Save carton for storing Crepe Maker.

RECIPES

We suggest you start with the batter recipes given here, they all 'dip, cook and release' well on your Crepe Maker. They fold or roll well and keep for weeks in the freezer, days in the refrigerator.

Batter can be used immediately. However, an hour or two standing will produce slightly more tender crepes. Batter can be refrigerated up to three days for use as needed.

Basic Batter

1 cup (250 ml)	all-purpose flour
2	eggs
1/2 cup (125 ml)	milk
1/2 cup (125 ml)	water
1/4 tsp. (1.5 ml)	salt
2 tbsp. (30 ml)	butter or margarine, melted

With a wire whisk or mixer, combine flour and eggs, add liquid gradually. Beat until smooth then add other ingredients.
Makes about 16 crepes.

IMPORTANT: Measure flour and liquid carefully, the batter consistency is important. Batter should resemble the consistency of thick heavy cream.

Variations

Richer More Egg-y Crepes

1 cup (250 ml)	all-purpose flour, presifted
3	eggs
3/4 cup (180 ml)	milk
3/4 cup (180 ml)	water
1/4 tsp. (1.5 ml)	salt
2 tbsp. (30 ml)	butter or margarine, melted

Cornmeal Crepes

Delicious with any Mexican style or any main dish filling.

1/2 cup (125 ml)	yellow cornmeal
1/2 cup (125 ml)	boiling water
3	eggs
1/2 tsp. (3 ml)	salt
1/2 cup (125 ml)	all-purpose flour, presifted
2 tbsp. (30 ml)	butter or margarine, melted
3/4 cup (180 ml)	milk

Combine cornmeal and water, stir until smooth and let cool slightly. Then add eggs, salt, flour and butter or margarine. Stir until smooth. Add milk.

Stir batter occasionally when dipping if cornmeal tends to settle to the bottom.

Buckwheat Crepes

Makes a flavourful, 'wheaty' crepe for entrees

1 cup (250 ml)	buckwheat pancake mix [or 2/3 cup (160 ml) buckwheat flour plus 1/2 tsp. (3ml) salt]
1	egg
1 cup (250 ml)	milk
3 tbsp. (45 ml)	butter or margarine, melted

Pigs in Blankets

1 batch crepes (about 16)

Pork sausage links (pre-cooked and browned) or frankfurters cut in half

Prepared Mustard

Oil

Fold and roll a crepe (brown side up) around sausage which has been topped with mustard. Heat 1/4" (6 mm) oil in skillet over medium heat until hot but not smoking. Fry crepes a few at a time in hot oil, first seam side down, then turn. Watch carefully as they will brown and crisp quickly. Serve hot.

Note: For smaller appetizers, cut into 1-1/2" to 2" (3.75 cm x 5 cm) lengths, secure with toothpicks.

Cream Cheese 'et cetra'

1 batch crepes (about 16)

1 8 oz (225g) package cream cheese

Seasonings: Use anything that goes well with cream cheese, such as sliced olives, bacon bits, anchovy filet or paste, dash of Worcestershire sauce, jam, horseradish, relish, et cetera.

Oil

Cut chilled cream cheese into approximately 16-1/2 oz (14g) slices; place one in the center of each crepe, brown side up. Top with one of the seasonings. Fold crepes into a tight envelope and place seam side down on a plate. Heat 1/4" (6mm) oil in a skillet over medium heat, until hot but not smoking. Fry crepe envelopes a few at a time, seam side down, then turn. Watch carefully as they will brown and crisp quickly. Drain on paper towels and serve hot.

Swiss-Salami

Crepes

Sliced Swiss cheese

Sliced salami (or boiled ham)

Cut cheese and salami into thin 1/4" (6 mm) julienne strips about 3" (7.5 cm) long or less. Arrange 4-5 strips of each down the center (brown side) of each crepe. Fold and fold crepe over filling. Heat 1/4" (6 mm) oil in skillet over medium heat, until hot but not smoking. Fry a few at a time, first seam side down, then turn. Watch carefully as they will brown and crisp quickly. Drain on paper towels and serve hot.

Tacos

1 batch	cornmeal crepes (about 16)
1 lb. (454 g)	ground beef
2	small onions, chopped fine
1 envelope	Taco Seasoning Mix
3/4 -1 cup(250 ml)	water (see filling recipe on package for amount)

In a large skillet, brown and cook beef and onions until meat is crumbly and onions tender. Drain excess fat. Add seasoning mix and water, simmer 15-20 minutes. Spoon a heaping tablespoons or two of hot filling across the center of each crepe; brown side down. Roll crepes over filling and keep warm in a low oven. Serve topped with a little hot or mild bottled Taco Sauce. Optional toppings: shredded lettuce, shredded sharp cheese, chopped fresh tomatoes.

Blinis

1 batch	buckwheat crepes, warm (about 16)
1 4oz. (112 ml)	jar red caviar
2 cups (500 ml)	sour cream
3	hard cooked eggs, chopped finely
1	onion (large) chopped finely

Use freshly made crepes or warm those from the freezer or refrigerator in a low oven. Combine caviar and sour cream and place in serving bowl. Place eggs and onion in serving bowls. Let guests spoon a little of each onto a crepe, fold and enjoy.

Blintzes

1 batch	crepes (about 16)
2 cups (500 ml)	small-curd cottage cheese
1	egg, well beaten
1 tbsp. (15 ml)	sugar
1 tsp. (5 ml)	grated lemon rind

Combine cheese, egg, sugar and rind. Place a spoonful of mixture in the center of each crepe, brown side up. Fold the crepe sides over the filling to make a tight envelope. Place on a plate seam side down. Heat 1/4" (6 ml) of oil in a skillet over medium heat until hot but not smoking. fry a few blintzes at a time, first seam side down and then turn. Watch carefully as they will brown and crisp quickly.

Drain on a paper towel and serve hot. If desired, top with sour cream, applesauce, fresh fruit or confectioners' sugar.

Pork or Chicken Egg Rolls

1 batch	crepes (about 16)
2 cups (500 ml)	finely diced cooked pork or chicken
1 can (1 lb./454g)	meatless or chicken chow mein
1 tbsp. (15 ml)	soy sauce
2 tbsp. (30 ml)	oil
	Prepared mustard, hot or mild

In a bowl combine pork or chicken, chow mien and soy sauce. Spoon a heaping tablespoon or two across center of each crepe, brown side up. Fold crepes over filling and place seam side down on a plate. Heat oil in a skillet over medium heat until hot but not smoking. fry crepe envelopes a few at a time, first seam side down, then turn. Watch carefully as they will brown and crisp quickly. Drain on a paper towel and serve hot with mustard or Chinese sauce. Good with hot rice and a salad of shredded cucumbers and carrots.

Chinese Sauce

1 tbsp. (15 ml)	cornstarch
1 tbsp. (15 ml)	water
1 cup (250 ml)	chicken broth
1 tbsp. (15 ml)	soy sauce
1 tbsp. (15 ml)	dry sherry
1/2 tsp. (5ml)	sugar
	salt and pepper to taste

In a small saucepan, combine cornstarch and water. Add chicken broth, soy sauce, dry sherry, sugar and salt and pepper. Simmer until thickened, stirring constantly.

Curried Chicken Crepes

1 batch	crepes (about 16)
4 tbsp. (60 ml)	butter or margarine
1	onion, medium
1 cup (250 ml)	celery, finely diced
2 tbsp. (30 ml)	all-purpose flour
1/2 tsp. (3 ml)	salt
1/4 tsp. (1.5 ml)	pepper
2 tsp. (10 ml)	curry powder
1 cup (250 ml)	chicken broth
3 cups (750 ml)	diced cooked chicken
1/2 cup (125 ml)	sour or heavy cream

Preheat oven to 375°F (190°C). Melt butter in a large skillet; add onion and celery and sauté until just tender-crisp. Stir in flour and seasonings and cook 5 minutes. Add broth and bring to simmer until thickened. Remove from heat and stir in chicken and cream. Place heaping tablespoon or two of mixture across center of each crepe, brown side out. Roll and place seam side down, in a buttered 13" x 9" (33 cm x 23 cm) baking pan. Brush or drizzle with melted butter. Bake 20-25 minutes or until hot and bubbling. Serve with crepes: Chutney, peanuts, shredded coconut, bacon bits.

Beef Stroganoff Crepes

1 batch	crepes (about 16)
1/4 cup (60 ml)	butter or margarine
1/2 cup (125 ml)	onions, minced
1 lb. (454 g)	ground beef [or 2 cups (500 ml) finely chopped cooked roast beef]
2 tbsp. (30 ml)	all-purpose flour
2 tsp. (10 ml)	salt
1/4 tsp. (1.5 ml)	pepper
1/4 tsp. (1.5 ml)	paprika
1 10-1/2 oz.(294 g)	can condensed cream of mushroom soup
1 cup (250 ml)	sour cream

Preheat oven to 350°F (190°C) . In a skillet, over medium heat, melt butter until hot, add onions and fry until golden. Add meat and next four ingredients. Fry, stirring until meat is brown. Add undiluted soup; simmer 10 minutes, stirring occasionally. Remove from heat and stir in cream. Place heaping tablespoon or two of mixture across center of each crepe, brown side out. Roll and place seam side down in buttered 13" x 9" (33 cm x 23 cm) casserole. Drizzle or brush with melted butter. Bake 15 - 20 minutes until hot. Serve with additional sour cream, chopped parsley or chives.

Fresh Mushroom Crepes

1 batch	crepes (about 16)
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1 lb. (454 g)	fresh mushrooms
1/4 cup (60 ml)	butter
1/2 tsp. (3 ml)	salt
1/4 tsp. (1.5 ml)	pepper
1/2 tsp. (3 ml)	seasoned salt
2 packets	beef bouillon
4 tbsp. (60 ml)	dry white wine
1 cup (250 ml)	dairy sour cream
2 tbsp. (30 ml)	chives, minced

Melt butter in a skillet, slice mushrooms and sauté about 4 minutes. Add salt, pepper, seasoned salt, bouillon and wine. Cook over medium heat for several minutes. Stir in sour cream and chives. Heat but do not boil. Spoon about 4 tablespoons mushrooms and sauce onto center of crepes, brown side down, and fold over.

Ham'n Eggs Hollandaise

1 batch	basic or buckwheat crepes
	Sliced boiled ham, circles preferably
	Hard boiled eggs, sliced (or soft scrambled eggs)
	Asparagus spears, fresh or frozen cooked (optional)
	Melted butter or margarine
	Hollandaise Sauce (about 1/4 cup (60 ml) per crepe)

Preheat oven to 350°F (190°C) . Assemble desired number of crepes by placing a slice of ham on each crepe, brown side down. If necessary, trim ham slice to fit. Arrange 4-5 slices of egg or a heaping spoonful of scrambled eggs and 3 or 4 asparagus spears across center. Spoon on a coating of Hollandaise sauce. Roll crepe and place seam side down in buttered baking dish. Brush or drizzle with melted butter. Bake 10-15 minutes until hot. Serve with additional warm Hollandaise sauce or cheese sauce.

Crepes Florentine

10-12	crepes
1 10 oz.(280 g)	package frozen chopped spinach
4 tbsp. (60 ml)	butter or margarine
3 tbsp. (45 ml)	all-purpose flour
1 cup (250 ml)	milk
1/2 tsp. (3 ml)	salt
1/8 tsp. (pinch)	nutmeg
1/8 tsp. (pinch)	pepper
1 cup (250 ml)	Swiss cheese, shredded or diced
1 tsp. (5 ml)	onion,grated
	melted butter or margarine
	Parmesan cheese, grated

Preheat oven to 375°F (190°C) . Cook spinach and drain well; set aside. Melt butter in a large (2 quart/litre) saucepan; remove from heat and add flour, stirring until well mixed. Add milk; return to heat and stir until smooth and thickened. Add salt, nutmeg, pepper, cheese, onion and spinach. Blend well; remove from heat when cheese is melted. On each crepe, brown side up, place on heaping tablespoon of spinach filling. Roll and place seam side down in a buttered 9" x 9" (22.5 x 22.5 cm) baking pan. Brush or drizzle with melted butter, sprinkle with grated parmesan cheese. Bake 15-20 minutes or until hot. Variations: To spinach filling add finely diced cooked ham or before rolling, sprinkle filling with crumbled crisp bacon.

Crepes Manicotti

1 batch	crepes (about 16)
16 oz. (900 g)	ricotta cheese
1/2 lb. (225 g)	mozzarella cheese, diced in 1/2" cubes
1/2 tsp. (3 ml)	salt
1/8 tsp. (pinch)	pepper
2	eggs
1/4 cup (60 ml)	grated parmesan cheese
2 tbsp. (30 ml)	butter or margarine
1 tsp. (5 ml)	oregano (optional)
16 oz. (500 ml)	Italian-style tomato sauce

Preheat oven to 350°F (190°C). Mix all ingredients except tomato sauce. Place heaping tablespoon of mixture down center of each crepe, brown side down. Roll to cover filling and place each, seam side down, in at 13" x 9" (33 x 23 cm) casserole. Cover center of the row of crepes with tomato sauce. Top with additional parmesan cheese if desired. Bake for 25-30 minutes or until hot and bubbling. Serve two or three crepes per portion.

Seafood Crepes with Shrimp Sauce

8-10	crepes
2 tbsp. (30 ml)	butter or margarine
1/2 cup (125 ml)	green onions or scallions, thinly sliced
3/4 cup (180 ml)	celery, thinly sliced
1 cup (250 ml)	Dungeness or king crabmeat, flaked (6 ounces, 170 g)
1 cup (250 ml)	cooked tiny shrimp (6 ounces, 170 g)
1/2 cup (120 ml)	mayonnaise
2 tbsp. (30 ml)	pimento, diced
1 tsp. (5 ml)	curry powder
1 tsp. (5 ml)	lemon juice

Sauce

10 oz. (294 g) can	condensed cream of shrimp soup
1 tsp. (5 ml)	lemon juice
1/2 can	milk or half-and-half

Preheat oven to 350°F (190 °C). In a small skillet, sauté onions and celery in butter until tender-crisp. Combine remaining ingredients in a bowl; add celery and onion mixture. Place 1-2 heaping tablespoons of filling across the center of each crepe, brown side down, and roll. Place in a buttered 9" x 11" (23 x 27 cm) baking dish; cover with aluminum foil. Bake 15 - 20 minutes or until hot. Serve with hot sauce.

To make sauce, combine ingredients in a saucepan and heat, stirring until smooth and hot.

Mexican Enchiladas

12	cornmeal crepes
1 lb. (454 g)	ground beef
1/2 cup (120 ml)	green or yellow onions, chopped
10	pitted ripe olives, sliced
1 tsp. (5 ml)	salt
1 clove	garlic, minced
1-2 tsp. (5 -10 ml)	chili powder
1-3/4 cups (430 ml)	cubed sharp Cheddar cheese

Sauce

2 cups (500 ml)	tomato puree or sauce
6 oz (170 g) can	tomato paste
1	onion (small), minced
1 tsp. (5 ml)	salt
2 tsp. (10 ml)	sugar
1 clove	garlic, minced
1-2 tsp. (5-10 ml)	chili powder

Preheat oven to 350°F (190°C). In a large skillet, cook ground beef and onions until onions are soft and meat browned. Remove from heat, drain excess fat. Stir in olives, salt, garlic, chili powder and 1 cup (250 ml) of cheese. Place 1-2 heaping spoonfuls across center of each crepe, brown side down. Place seam side down in a buttered 9" x 13" (23 x 33 cm) baking dish. Pour sauce down center of crepes. Bake 20-25 minutes or until hot and bubbly.

To make sauce combine all ingredients in a saucepan. Bring to a boil and simmer for 10 minutes. Stir in remaining 3/4 cup (180 ml) of cheese. Taste for seasoning. Add extra chili powder if desired.

Turkey Hash Crepes

1 batch	crepes (about 16)
2 cups (500 ml)	cooked turkey, diced
1 cup (250 ml)	bread stuffing (leftover or dry mix)
1 cup (250 ml)	giblet gravy
1	egg, slightly beaten
	Cream or milk as needed

Preheat oven to 375° (190°C) . Combine turkey, stuffing, gravy and egg. Add cream or milk to moisten, if necessary. Place a heaping tablespoon or two of mixture across the center of each crepe, brown side down. Roll and place seam side down in a buttered 9" x 9" (22.5 x 22.5 cm) baking pan. Bake 15-20 minutes or until hot. Serve with any extra leftover gravy or with warmed cranberry sauce.

Lasagna Casserole

1 batch	crepes (about 16)
1 quart (litre)	homemade sauce
1 lb. (454)	ground beef (if not used in sauce)
15 oz. (420 g)	ricotta cheese
8-12 oz.(224 - 336)	mozzarella cheese, thinly sliced
1/2 cup (120 ml)	parmesan cheese,grated

Preheat oven to 350°F (190°C). In a large skillet, brown beef (if used) until crumbly. Pour off excess fat and add to tomato sauce; bring to a boil; remove from heat. In a 13" x 9" (33 x 23 cm) baking pan, spread 1 cup (250 ml) of sauce. Top with 5-6 crepes, overlapping as necessary. Spread with 1/2 of ricotta, 1/3 of cheese slices, 1/3 of grated parmesan and 1 cup (250 ml) of sauce. Repeat. Top with remaining crepes, sauce, mozzarella and parmesan. Bake for 30 minutes or until bubbling hot. Let stand 10 minutes before serving; cut in squares.

Dessert Crepes

Bananas in Wine Sauce

8	crepes
4	bananas, medium-ripe
	lemon juice
4 tbsp. (60 ml)	butter
1/2 cup (125 ml)	dark brown sugar
1/2 tsp. (3 ml)	cinnamon
1/4 tsp. (1.5 ml)	nutmeg
1/3 cup (85 ml)	dry red wine

Preheat oven to 375°F (190°C). Peel and cut bananas in half, lengthwise. Sprinkle and toss with a little lemon juice to keep from darkening. Combine remain ingredients in a saucepan, bring to a boil. Simmer, stirring 10-15 minutes until syrupy. Roll half of a banana in each crepe, brown side down. Place seam side down in a buttered 9" x 9" (22.5 x 22.5) baking pan. Pour syrup over crepes. Bake 10-15 minutes until bananas are soft. Serve hot.

Sour Cream and Strawberries

1 batch	crepes (about 16)
2 cups (500 ml)	dairy sour cream
3 tbsp. (45 ml)	sugar

2 tbsp. (30 ml)	orange liqueur (Cointreau or Grand Marnier), optional
2 cups (500 ml)	sweetened sliced strawberries
2 tbsp. (30 ml)	butter or margarine
	Confectioners' sugar

Combine sour cream, sugar and orange liqueur, if desired. Spread crepes with an equal amount of the sour cream mixture and a few sliced berries; roll up. Arrange rolls in shallow casserole, cover and store in refrigerator until serving time. To heat, melt butter or margarine in crepes suzette or blazer pan of chafing dish over direct high flame. Heat crepe rolls, turning carefully to heat evenly. Add remaining strawberries: heat. Sprinkle with confectioners' sugar.

To flame, use 1/4 cup (60 ml) orange-flavoured liqueur and follow the directions in the "How to Flame Crepes" section on page 4.

Mincemeat with Rum Sauce

8 crepes	
2 cups (500 ml)	prepared mincemeat
1/4 cup (60 ml)	butter or margarine
1/2 cup (125 ml)	sugar
1 tsp. (5 ml)	lemon rind,grated
1/4 cup (60 ml)	light rum
1	egg, beaten

Spread mincemeat evenly on crepes, brown side out; fold each in quarters. Melt butter in a chafing dish or skillet; add sugar, rind and rum. Stir over medium heat until sugar is dissolved. Reduce heat to low. Add a few spoonfuls of the syrup to the beaten egg and beat until foamy. Add egg mixture to rest of the syrup. Add crepes and warm over low heat.

Blueberry Crepes

1 batch	crepes (about 16)
2 cups (500 ml)	vanilla pudding
1 cup (250 ml)	heavy cream, whipped
1/4 tsp. (1.5 ml)	nutmeg

Sauce

1/2 cup (120 ml)	sugar
1 tbsp. (15 ml)	cornstarch
1/4 cup (60 ml)	water
1/4 cup (60 ml)	light corn syrup
2 tsp. (10 ml)	lemon juice
2 cups (500 ml)	blueberries, fresh or frozen

Combine pudding, cream and nutmeg. Place 2-3 heaping tablespoons of the mixture across the center of each crepe, brown side down, and roll. Place on a serving plate. Top with sauce and, if desired, a spoonful of sour cream or additional whipped cream.

To make the sauce mix sugar and cornstarch in a saucepan. Stir in water, corn syrup and lemon juice until smooth. Stir in blueberries. Cook, stirring constantly, until sauce comes to a boil and is thickened. Refrigerate until cool.

Orange and Cream Cheese Palascintas

1 batch	crepes (about 16)
8 oz. (225 g) cream cheese, softened	
1/4 cup (60 ml)	butter or margarine, softened
2 tbsp. (30 ml)	sugar
1 tsp. (5 ml)	vanilla
1 tsp. (5 ml)	lemon rind, grated

Sauce

2/3 cup (160 ml)	orange marmalade
1/3 cup (85 ml)	orange juice
2 tbsp. (30 ml)	butter or margarine
1 tbsp. (15 ml)	lemon juice
1-1/2 tsp. (8 ml)	grated lemon rind

Blend filling ingredients and beat until light and fluffy. Spread each crepe, brown side down, almost to the edge with filling and roll. Place in a well-buttered chafing dish or skillet, seam side down. Make sauce by combining ingredients in a saucepan over medium heat. Boil gently until well combined and slightly thickened, about five minutes. Pour over crepes and heat until sizzling.

Optional: Add 1 cup (250 ml) well-drained mandarin oranges.

To flame, use 1/4 cup (60 ml) orange-flavoured liqueur and follow the directions in the “How to Flame Crepes” section on page 4.

Variation: Substitute apricot or peach jam for marmalade, or serve with hot, spiced applesauce instead of sauce.

Crepes Melba

8	crepes
10 oz. (280 g)	frozen raspberries
10 oz. (280 g)	frozen peaches or 4 fresh peaches, peeled and sliced
1 tbsp. (15 ml)	cornstarch
1 tbsp. (15 ml)	water
8 scoops	Vanilla ice cream, slightly soft

Defrost fruit, Heat raspberries in a saucepan. Drain peaches if frozen. Combine cornstarch and water; add to raspberries. Cook until thickened and clear; add peaches. Spoon ice-cream onto a crepe, brown side down, fold sides of crepe over ice cream and serve immediately with hot sauce.

Gateau Mocha

1 batch	crepes (about 16)
1 package	vanilla instant pudding (six-serving size)
1 cup (250 ml)	heavy cream
2 tbsp. (30 ml)	confectioners' sugar
2 tbsp. (30 ml)	cocoa
1 tbsp. (15 ml)	instant coffee powder

Prepare instant pudding as package directs; let stand until firm. Combine remaining ingredients and beat at high speed until cream is stiff; refrigerate. Place a crepe on a serving plate and spread evenly with a thin layer of pudding, using a spatula. (Do not stir pudding). Place another crepe on top and spread. Repeat until all crepes are used. Frost stack of filled crepes (top and sides) with whipped cream frosting. Chill until served. Cut in wedges with a sharp knife. Do not keep more than 12 hours as pudding may liquefy.

Variations: Substitute chocolate or lemon instant pudding and plain sweetened whipped cream. Top with toasted slivered almonds.

Fruit and Yogurt

Crepes
Yogurt, plain or vanilla
Fruit jam, syrup, preserves or sundae topping

For a quick dessert, thin any kind of fruit jam or preserves slightly with water or orange juice (use syrup or topping without thinning). Heat and stir for a minute or two in a saucepan. Place several spoonfuls of yogurt on a crepe (brown side down); roll. Spoon hot sauce over.

Crepe Suzettes

1 batch	crepes (about 16)
1/2 cup (120 ml)	unsalted butter or margarine
4 tbsp. (60 ml)	sugar
1/2 cup (125 ml)	orange juice
1 tsp. (5 ml)	orange rind, grated
1/4 tsp. (1.5 ml)	lemon rind, grated
1/4 cup (60 ml)	orange liqueur (Cointreau or Grand Marnier)
2 tbsp. (30 ml)	rum or brandy

Make sauce in a chafing dish or large skillet over low heat, stirring ingredients until butter or margarine melts. Add 3 tablespoons orange liqueur. Fold crepes in quarters and arrange in sauce. Simmer 10 minutes over low heat, turning crepes and basting with sauce. Pour remaining liqueur, rum or brandy in center (do not stir). Let heat for a minute. Then light with a match and serve when flame dies down.

Peanut Butter Plus

Blend smooth or chunky peanut butter with a little softened butter or margarine until spreadable. Spread thinly on a crepe, brown side down. Then add any of the following: jam, jelly, marshmallow whip, bacon bits, sweet relish. Roll and serve cold or heat in a little butter in a skillet.

Sundae Crepes

Roll a scoop of any flavour ice cream in a crepe and top with sundae sauce. Or for ice cream cups, brush unbrowned side of each crepe with melted butter, place snugly over bottom of muffin or custard cups (buttered side up) and bake in 375°F (190°C) oven until crisp, about 10 minutes. Cool and fill with ice cream, pudding, gelatin dessert or fruit.

LIMITED WARRANTY

SALTON warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During that period these defects will be repaired or the product will be replaced at SALTON's option without charge. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use, or improper maintenance.

TO RETURN FOR SERVICE

1. Securely package and return the product PREPAID to: SALTON CANADA, 81A Brunswick, Dollard-des-Ormeaux, Quebec, H9B 2J5
2. Be sure to enclose your name, address, postal code and description of defect.
3. To ensure prompt "In-Warranty" service, be sure to include a proof of purchase. We recommend you take the necessary precaution of insuring the parcel.
4. For repairs not covered by the Warranty, you will be advised of the cost of repair in advance, and upon receipt of your cheque or money order, the repairs will be completed and the product returned to you.

SALTON CANADA

81A Brunswick

Dollard-des-Ormeaux

Quebec H9B 2J5

Website: www.salton.com

Service: service@salton.com