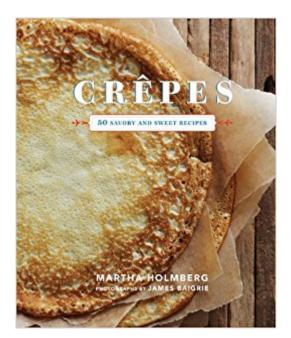


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# Crepes: 50 Savory And Sweet Recipes





### Synopsis

Martha Holmberg is uniquely equipped to bring  $\operatorname{cr} Af A^{3}$  pes into the home kitchen. Trained at the renowned La Varenne cooking school, she has been a food writer, editor, and cook in the United States, England, and France for the past two decades. Her lifelong love of this favorite food is apparent throughout this collection of 50 sweet and savory recipes, ranging from the simple and snacky Butter-Sugar-Lemon of her teenage years to the crepe cakes and cannelloni of an accomplished cook. Her encouraging instructions and master formulas produce beautiful crepes and tempting sauces and fillings that pay homage to the classics while also playing with ambitious and fascinating flavor combinations and ingredients.

### **Book Information**

Hardcover: 144 pages Publisher: Chronicle Books (April 18, 2012) Language: English ISBN-10: 1452105340 ISBN-13: 978-1452105345 Product Dimensions: 8 x 0.8 x 9.5 inches Shipping Weight: 1.5 pounds (View shipping rates and policies) Average Customer Review: 4.5 out of 5 stars 128 customer reviews Best Sellers Rank: #30,148 in Books (See Top 100 in Books) #41 inà Â Books > Cookbooks, Food & Wine > Baking > Bread #74 inà Â Books > Cookbooks, Food & Wine > Desserts

#### **Customer Reviews**

Martha Holmberg is the former publisher and editor of Fine Cooking magazine, the founding editor of MIX magazine, and the former food editor of the Oregonian newspaper. She is also the author of Puff, a Julia Child Awardââ  $\neg$ ⠜finalist cookbook. She lives in Portland, Oregon.James Baigrie is a San Franciscoââ  $\neg$ â œbased photographer specializing in food, interiors, and travel.

Book has some wonderful photos and creative recipes. I was really impressed that Holmberg offers a Gluten Free version of the crepe batter, and my coconut milk was an excellent dairy substitution. It gives a lot of ideas for crepe stuffings that I hadn't even considered.

Got his as a gift and love the combination of salty and sweet crepes! Has some good photos, which I personally like. Nothing too hard that a normal cook can't do! I purchased this for Christmas and have enjoyed it. It has a few recipes for the crepe itself (basin, buckwheat, etc) and lots of creative filling recipes.

great small book, thanks so much

Clear and simple instructions and a wide range of crepes. We have tried about a dozen items and have been thoroughly satisfied.

This book's recipes are very involved.

Poorly made, came ripped , hopefully recipes are better than the printing

This recipe book includes plenty of pictures to give you an idea of what your finished product should look like as well as plenty of description to explain how to get your crepes looking the way they should. Don't regret this purchase for a minute. I haven't used many of the recipes from this book, but the few that I have done were amazing, and this cook book is loaded with extra tidbits of information on how to get your crepes looking and tasting great. The recipes that are included for the crepes themselves offer a few different choices which I thought was great, especially since I have a gluten intolerant guest on a semi regular basis. I think the hardest part for me has been finding the different types of flour for the crepe batters the basic crepe I can whip together with what I have on hand, but I need to order online or drive at least an hour to find things like white rice flour and chickpea flour (which hasn't deterred me yet). As for the fillings there is quite a variety from complex to simple recipes that I have been having fun trying.

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