

FULL ONE YEAR WARRANTY

This VILLAWARE product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to cords or plugs.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

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VillaWare®



CRÊPE MAKER

Make delicate French pancakes



No. 5225-10

No. 5225



Directions & Recipes

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 handle.
3. To protect against electrical hazards, do NOT immerse cord, plug, or any part of crepe maker body and handle in water or other liquid only the top cooking surface should be permitted to contact the batter.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and allow to cool before cleaning and storing.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt any internal servicing on this appliance, but return to VillaWare Mfg. Co. for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer 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 allow appliance to come into contact with any flammable materials such as draperies, walls, etc.
11. Do not use near kitchen sink.
12. When finished using appliance, remove plug from wall outlet.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Attach plug to wall outlet only.
15. Do not use appliance for other than intend use.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
17. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIR SHOULD BE DONE ONLY BY VILLAWARE MFG. CO. DO NOT REMOVE THE BASE PANELS, OR OPEN THE APPLIANCE. NO USER SERVICEABLE PARTS ARE INSIDE.**
18. This appliance is for **HOUSEHOLD USE ONLY**.

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SAVE THESE INSTRUCTIONS

CAUTION: A short electrical cord is provided to reduce the hazards resulting from entanglement or in tripping over a longer cord. Longer extension cords are available from a variety of retail stores and may be used if care is exercised in their use. If a long extension cord is used, the marked electrical rating of the extension cord should be at least equal to the electrical rating of the appliance.

Care should be taken not to allow cords to hang over the edge of a counter or tabletop where it can be pulled on by children or animals or tripped over. If your appliance has a grounded 3-prong plug, you must use the compatible 3-wire extension cord.

POLARIZED PLUG: This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

ABOUT YOUR NON-STICK COOKING SURFACE

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.

Care must be taken not to scratch or damage the finish with sharp utensils, scouring pads or abrasive cleaners. The surface will provide years of no-stick performance with proper cleaning and care taken during use and storage. Save carton for storing crepe maker.

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HOW TO USE YOUR CLASSIC CREPE MAKER

1. 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.
2. Pour the batter into a shallow dish or pie pan, either glass, metal or foil, slightly larger than the crepe maker. Plug into 120-volt AC outlet and preheat crepe maker until 'ready-light' goes on, (about 3 minutes). This indicates that crepe maker is ready to be dipped into batter.
3. Turn crepe maker over (light on) and dip into batter at a slight angle, than flat, to quickly coat surface almost to edge.
4. Remove from batter and set on legs. Light will go off. Dipping and removing should take no more than 3 seconds. Crepe is done when ready-light goes on or when slight browning appears at edges and it has almost stopped steaming (about 45 seconds).
5. Invert crepe maker over plate covered with a paper towel or napkin. If crepe does not drop off, loosen at edge with small plastic spatula or table knife. (It is not necessary to brown other side.)
6. Continue making crepes - no waiting is required. Repeat dipping as above. The ready-light will continue to indicate when crepe is done. Variations in ingredients or individual preferences as to crepe color will affect the cooking time. Therefore, you may disregard the ready-light.
7. Stack crepes as you make them. No waxed paper is needed between them. You can keep crepes moist as you make them by covering stack with a cloth, paper towel or foil. This isn't necessary for crepes that will be filled and/or sauced and heated.
8. If your crepes are not as dry or crisp as you like them, merely disregard the ready-light and allow to bake several seconds longer.

CREPE COOKING HINTS

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 not stick to the crepe maker if the batter is too shallow and the

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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 margin 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 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.

OTHER HELPFUL CREPES HINTS

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 crepe. Adding butter or margarine adds flavor and easier removal from the pan. Oil may make crepes stick slightly. Sugar adds crispness but may make crepes break in rolling.

As the pancakes come off the heat, you can eat them right away spread with some butter or jam (or both) or quickly rolled around your favorite filling. More likely, you'll want to let them cool either to stuff and bake them later that day or to refrigerate or freeze them for future use.

Don't stack hot pancakes or the resulting steam will make them gummy and cause them to stick together. Cool the crepes briefly on a rack and then stack them between sheets of waxed paper. Wrap them tightly in plastic and refrigerate them for up to a week. To freeze them, I wrap stacks of eight in plastic and then again in foil. This way, I can take out the number typically called for in recipes and leave the rest of my frozen batch undisturbed. Crepes will keep for months in the freezer. Defrost them in the refrigerator until they're pliable.

There are so many world foods that are related to the crepe. These might include Mexican Tortillas, Russian Blinis, Jewish Blintzes, Hungarian Palascintas, Chinese Egg Rolls, Italian Manicotti and pancakes of every country. There are so many versions of crepes and variations in fillings and sauces that you really can do anything you like - perhaps you'll create a new dish!

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USING A BLENDER TO MIX CREPE BATTER

The usual mixing method is to prepare crepe batter in a bowl, making a well with the dry ingredients and then adding the eggs and the milk. You may find a blender to be suitable

A blender is not only fast, but the results are also lighter, perhaps because more air is incorporated into the batter. For best results, have the ingredients at room temperature and don't over mix them. Then, let the batter rest for half an hour before cooking to let the flour absorb the liquid, creating the most tender crepe.

CREPE SERVING HINTS

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. See recipes for the ways to use various shapes. Here are some ideas on handling crepes:

FOLD 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.

ROLLED: When filled with a few spoonfuls of an entree or dessert mixture and quickly baked or broiled, or filled with cold mousse, ice cream or whipped cream.

FOLD INTO AN ENVELOPE: For small appetizers, ravioli-like entrees, crisp-fried treats of all kinds.

STACKED: To make a cake (gâteau) or in a casserole dish, with appropriate fillings and toppings, served hot or cold.

KEEPING CREPES WARM

If you want to serve crepes, warm without baking, broiling or frying them, simply cover the stack of crepes as they are made with a foil cover. Or set 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 YOUR CREPES

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, 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

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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.

CLEANING AND STORAGE

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. We suggest you retain the original carton for storage.

RECIPES

BASIC CREPE BATTER

Yields about 22 six inch crepes

4 large eggs

1 1/2 cups milk; more as needed

1 1/2 cups all-purpose flour

1/4 teaspoon salt

2-3 tablespoons butter, for basting the crepe maker cooking plate

Combine the eggs and milk in a blender. Add the flour and salt and mix on high speed until smooth.

Separately, combine the flour and salt in a large bowl. Push the flour aside to make a well in the center. Break the eggs into the center and pour in 3/4 cup of the milk. Whisk in a small circle in the middle of the well to blend the eggs and the milk. Whisking constantly, gradually draw in the flour until you have a thick mixture. Add another 3/4 cup milk. Whisk until the mixture forms a smooth batter.

Strain the batter (to remove any lumps) into a quart size measuring cup with a spout or a pitcher. Let the batter rest at room temperature for 30 minutes.

Melt the butter small saucepan over medium-high heat, use a kitchen brush to add a butter coating to the crepe maker cooking plate before dipping & cooking.

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After dipping, cook 2-5 minutes depending upon preference. Transfer the crepe to a cooling rack. Proceed with the remaining batter. Once cool, stack the crepes between the sheets of waxed paper.

CREATE YOUR OWN FILLINGS

The beauty of crepes is that they welcome many kinds of fillings. Try them hot off the griddle brushed with some soft sweet butter and jam, make up your own fillings, or try some of these suggestions.

SAVORY FILLINGS: Fill with sauteed spinach, mushrooms, or asparagus, simmered in cream until thickened.

Fill with hunks of cooked crabmeat and ripe avocado.

Line with a slice of ham, sprinkle with grated cheese, fold into a triangle, and heat until the cheese melts.

Fill with leftover ratatouille, roll, sprinkle with grated Parmesan cheese, and bake until warm.

Spread with cream cheese mixed with dill and chives. Layer some thinly sliced smoked salmon. Roll and cut into slices for hors d'oeuvres.

SWEET FILLINGS: Spread with sweetened cream cheese or ricotta cheese mixed with lemon zest.

Fill with chocolate ganache or chocolate mousse and serve with a creme anglaise.

Fill with chopped fresh pineapple and bake in a butter-rum sauce.

Stuff with pears, peaches, or ripe fresh berries that have been cooked with a little sugar. Serve with whipped cream or ice cream.

Spread with butter and orange marmalade, flash under the broiler, and dust with confectioners' sugar for mock crepes Suzette.

MORE CREPE RECIPES, FILLINGS & SAUCES

TEX-MEX CORNMEAL CREPES

Delicious with any Mexican-style or any main dish fillings:

1/2 cup yellow cornmeal

1/2 cup boiling water

Combine, stir smooth and let cool slightly. Then add:

3 eggs

1/2 teaspoon salt

1/2 cup all-purpose flour, pre-sifted

2 tablespoons butter or margarine, melted

Mix smooth, then add:

3/4 cup milk and mix until smooth

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

TACO CREPE

1 batch cornmeal crepes (about 16)

1 pound ground beef

2 small onions chopped fine

1 envelope Taco Seasoning Mix (1-1/4 oz)

3/4-1 cup water (see filling recipe on package for amount)

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

BUCKWHEAT CREPE

Makes a flavorful, iwheaty' crepe for entree and fruit filling:

1 cup buckwheat pancake mix (or 2/3 cup buckwheat flour plus 1/2 tea-
spoon salt)

1 egg

1 cup milk
3 tablespoons butter or margarine, melted

NOTE: Regular pancake mix can be substituted. Since mixes vary, it may be necessary to add a little more milk.

BLINTZES

1 batch crepes (about 16)
2 cups small-curd cottage cheese
1 egg, well beaten
1 tablespoon sugar
1 teaspoon grated lemon rind

Combine cheese, egg, sugar and rind. Place spoonful of mixture in center of each crepe, brown side up. Fold crepe sides over filling to make a tight envelope. Place on plate seam side down. Heat 1/4¹ oil in skillet over a 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 paper towel and serve hot. If desired, top with sour cream, applesauce, fresh fruit or confectionersí sugar.

FRESH MUSHROOM CREPES

1 batch crepes (about 16)
1 pound fresh mushrooms
1/4 cup butter
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon seasoned salt
2 packets of beef bouillon
4 tablespoons dry white wine
1 cup dairy sour cream
2 tablespoons minced chives

Slice mushrooms and sautÉ in skillet in butter about 4 minutes. Add salt, pepper, seasoned salt, bouillon and wine. Cook over medium heat several minutes. Stir in sour cream and chives. Heat but do not boil. Spoon about 4 tablespoons mushrooms and sauce onto center of crepes, browned side out, and fold over.

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PEANUT BUTTER PLUS

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

SUNDAE CREPES

Another kids favorite. Roll a scoop of any flavor of 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 degree oven until crisp, about 10 minutes. Cool and fill with ice cream, pudding, gelatin dessert or fruit.

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 out); roll up. Spoon hot sauce over.

CREPE SUZETTES

1 batch crepes (about 16)
1/2 cup unsalted butter or margarine
4 tablespoons sugar
1/2 cup orange juice
1 teaspoon grated orange rind
1/4 teaspoon grated lemon rind
1/4 cup orange liqueur (Cointreau or Grand Marnier)
2 tablespoons 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 match and serve when flame dies down.

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SWEET CREPES

Makes 25 to 30 crepes, depending on pan size

4 large eggs
2 cups whole milk
1 tablespoon sugar
2 cups all-purpose flour
1 teaspoon vanilla
salad oil for greasing the pan

Crack eggs into bowl and put them in the container of the blender or food processor. Add the milk, sugar, flour, and vanilla. Blend on low speed until the ingredients are thoroughly mixed and the batter is smooth. Scrape down the sides with rubber spatula. The batter should be the consistency of heavy cream. Add water or flour to thin or thicken the batter if necessary.

Pour the batter through a strainer into the small pitcher or 4 cup liquid measuring cup. If possible, refrigerate the batter, covered with plastic wrap, for 60 minutes.

COTTAGE CHEESE FILLING

3 cups small curd cottage cheese
3 tablespoons sugar
1 teaspoon grated lemon peel
1/2 teaspoon vanilla

Blend together cottage cheese, sugar, lemon peel and vanilla. Use to fill crepes.

Makes 3 cups, cannot be frozen.

STRAWBERRY SAUCE

3 cups fresh strawberries
1/2 cup sugar
1/4 cup water
1 tablespoon cornstarch
dash salt
1 teaspoon butter

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Wash and hull strawberries; crush 1 cup. Slice remainder and set aside. Combine crushed berries, sugar, water, cornstarch and salt. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Add butter; fold in sliced berries.

About 2 cups, can be frozen.

Crepes are amazing. These paper-thin pancakes are fun to make, taste great, and always make what's inside of them seem more special. And talk about versatile: they can be savory or sweet; plain or fancy; a first course, a main course, or a dessert. You can roll them, fold them, or layer them - and best of all, you can freeze them. Unlike their thicker breakfast cousins, these pancakes don't suffer from the cold. Once defrosted, crepes are once again pliable and delicious, ready to be rolled around your favorite filling.

CURRY CHICKEN CREPES

This is a great way to use leftover chicken. But if you're going to poach some chicken just for the crepes, add a few slices of fresh ginger to the poaching liquid for extra flavor.

Serves four

8 tablespoons unsalted butter
1 small onion, finely chopped
1 rib celery, thinly sliced
1 tablespoon curry powder, or to taste
Pinch cayenne, or to taste
1/4 cup all-purpose flour
2 cups homemade or low-salt canned chicken stock
1/4 cup golden raisins
1/2 cup heavy cream
Salt and freshly ground black pepper to taste
2 1/2 cups 1/2 inch pieces cooked chicken (from about 4 small breast halves)
8 crepes, basic recipe
3 tablespoons sliced almonds, toasted
1/4 cup chopped fresh cilantro

In a medium saucepan, melt the butter over medium-high heat. Add the onion and celery; cook, stirring often, until softened, about 5 minutes. Reduce the heat to medium and add the curry powder and

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cayenne and cook for about 1 minute. Stir in the flour and cook, whisking constantly, until the flour has lost its raw taste, about 2 minutes. Whisk in the stock and raisins. Bring the mixture to a boil, reduce to a simmer, and cook, whisking often, until thickened, about 5 minutes. Add the cream, season with salt and pepper, increase the heat to high and boil to thicken for about 3 minutes. Strain about 1 cup of the mixture through a fine sieve to use as the sauce.

Combine the remaining cream mixture with the cooked chicken and stir well to blend. Taste and season with salt and pepper.

Heat the oven to 350 degrees F. Lightly butter a medium baking dish. Arrange the crepes flat on a large work surface. Divide the chicken filling evenly among them (about 1/3 cup each), spooning it in the center of each crepe. Roll each crepe into a thick cylinder. Arrange the filled crepes in a single layer in the baking dish. Pour the reserved sauce over the center of the crepes. Bake, uncovered, until the sauce is bubbly and the crepes are lightly browned on the edges, about 20 minutes. Sprinkle with the toasted almonds and cilantro and serve.

APPLE-FILLED CREPES WITH CARMEL SAUCE

You can make the apples a day or two ahead; use a slotted spoon to remove them from the sauce, reserving the sauce. Cover both and refrigerate. Serves four.

5 large apples (about 2 1/2 lbs); I like Golden Delicious
6 tablespoons unsalted butter
1/2 cup sugar
1/2 cup dark brown sugar
1/2 teaspoons pure vanilla extract
Pinch salt
1/2 cup heavy cream
8 crepes, use the basic recipe
Vanilla ice cream or whipped cream

Peel, core, and cut the apples into 1/2 inch pieces. Set a large, heavy skillet over medium heat and melt the butter. Add the apples and sprinkle the sugar and brown sugar over them. Cook, covered, over medium-high heat, until the apples begin to soften, about 8 minutes. Uncover and continue to cook, stirring, until the apples are soft, 10 to 12 min-

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utes. (The mixture will be boiling.) Sift in the vanilla and salt. Set aside to cool.

To assemble the crepes:

Heat the oven to 350 degrees F and butter a large baking dish. Arrange the crepes flat on a large work surface. Using a slotted spoon, remove the apples from the sauce and divide them among the crepes, spreading them over the surface of each crepe. Fold each crepe to make a half moon and then fold in half again to create a thick triangle. Arrange the crepes in the baking dish, overlapping them.

Bring the remaining sauce back to a boil. Add 1/2 cup cream and whisk until the boiling mixture has thickened and darkened again to brown. Drizzle about 1 tablespoon sauce over each crepe (if there's extra sauce, reserve it to serve at the table). Bake the crepes until the filling is very hot, about 15 minutes. Serve warm with vanilla ice cream or whipped cream.

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Crepe Maker

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