

Breville



traditional **crêpe maker**

instruction booklet

selection of recipes **included**





Please read these instructions before operating the appliance and retain them for future use.

- ⚠ This product is not suitable for use by children, and may not be suitable for persons requiring supervision unless they receive instruction by a competent person on how to safely use the product. Children should be supervised to ensure that they do not play with the product.
- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, secure, dry and level surface.
- ⚠ Do not touch the external surfaces of the appliance during use as they may become very hot.
- ⚠ Never operate the appliance by means of an external timer or separate remote-control system.
- ⚠ Allow adequate space above and on all sides for air circulation. Do not allow the appliance to touch any flammable material during use (such as curtains or wall coverings). Do not use under a wall cupboard. Care is required when using the appliance on surfaces that may be damaged by heat. The use of an insulated pad is recommended.
- ⚠ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- ⚠ The power cord is not replaceable by the user. Always return the appliance if the power cord is damaged to avoid any hazard.
- ⚠ Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ Do not use the appliance if it has been dropped or if there are any visible signs of damage.
- ⚠ Ensure the appliance is switched off and unplugged from the supply socket after use and before cleaning.
- ⚠ Always allow the appliance to cool before cleaning or storing.
- ⚠ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- ⚠ Never leave the appliance unattended when in use.



▲ Always use your crêpe maker on a stable, secure, dry and level surface.

Allow adequate space above and on all sides for air circulation.

Do not allow your crêpe maker to touch any flammable material during use (such as curtains or wall coverings).

Care is required when using the appliance on surfaces that may be damaged by heat. The use of an insulated pad is recommended.

- Unpack your crêpe maker and remove all packaging, promotional materials and stickers. Remove all printed documents. You may wish to store the packaging for future use.
- Wash the spreader in warm soapy water and allow it to dry thoroughly .
- Wipe the appliance with a soft, damp cloth.

features

1 Temperature control

Allows you to vary the temperature of your crêpe maker.

2 Ready-to-cook light (green)

Comes on when you switch on your crêpe maker. Goes out when your crêpe maker reaches the temperature selected using the temperature control.

3 On/off button

4 On light (red)

Comes on when you switch on your crêpe maker

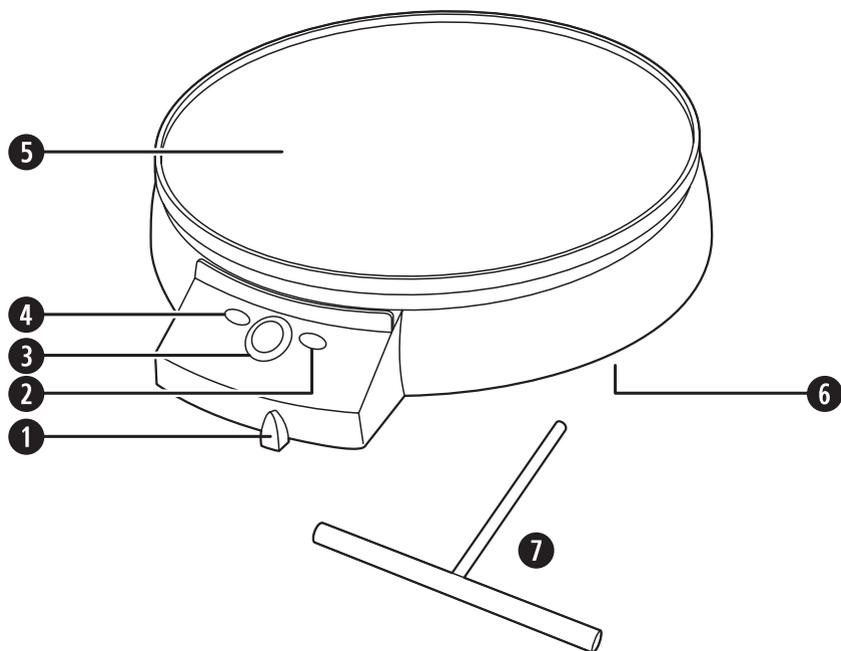
5 Non-stick cooking surface

6 Cord storage

Wrap the mains cord around these three hooks underneath your crêpe maker when not in use or storing.

7 Spreader

Used to spread the batter evenly over the cooking surface of your crêpe maker. Also known as a rateau (rake) in French.



Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.

using your crêpe maker

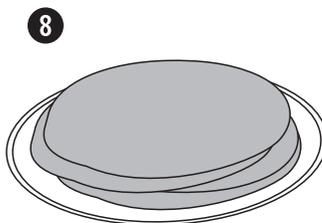
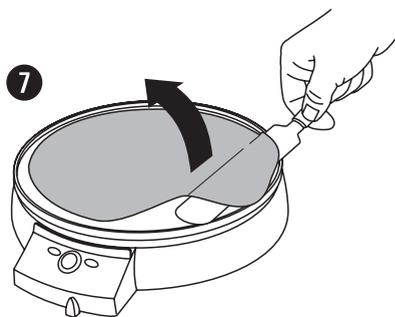
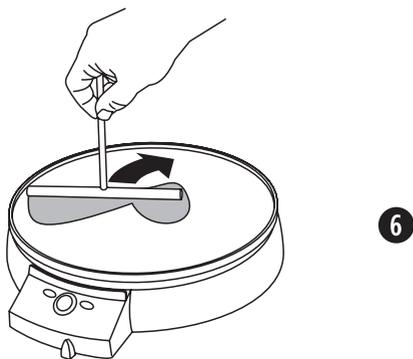
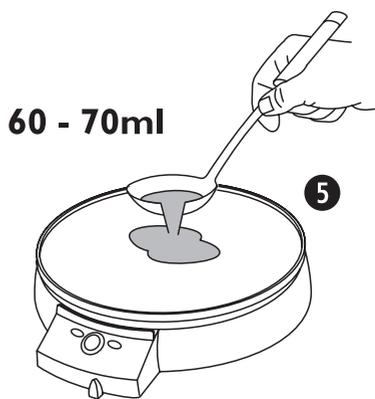
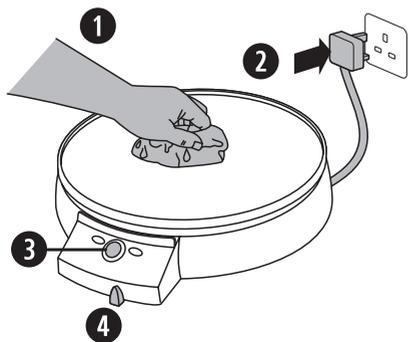
⚠ Your crêpe maker gets very hot during use. Do not touch the cooking surface or attempt to move the appliance while it is in use or while it is still hot.

When you first use your crêpe maker, there may be a slight odour as the heating element warms up for the first time. This is quite normal and not a cause for concern. The odour will disappear after a short time.

1. Before cooking your first crêpe, and between cooking each crêpe, grease the cooking surface with a piece of kitchen paper and some butter or oil. This will also improve the flavour and colour of the crêpe.
2. Plug your crêpe maker into a supply outlet. Route the mains cable underneath your crêpe maker as shown.
3. Set the on/off switch to the on position. The on light (red) and the ready-to-cook light (green) will both come on.
4. Set the temperature control to a high heat setting (4 or 5) depending on how well cooked you like your crêpes. It's probably best to start at the lower setting and increase it if necessary.
5. When the green ready-to-cook light goes out, use a ladle to pour about 60-70 millilitres of the batter onto the cooking surface.
6. Immediately start to spread out the batter as uniformly as possible using the spreader as shown. Use the spreader to pull the batter around the surface. Don't go over areas that have already been spread or your crêpe may rip. Don't worry if you don't get it right first time because it will take a little practice before you can do this like a professional crêpière!
7. Allow the crêpe to cook for about 60 to 90 seconds and then use a palette knife or plastic/wooden spatula to flip the crêpe over. Allow to cook for a further 60 seconds.
8. Stack the cooked crêpes on top of each other on a warmed plate.

Tips

- Always spread the batter in a clockwise direction using a slight downwards pressure.
- Always ensure that your batter is as lump free as possible. Strain the batter if necessary.
- To reheat a previously cooked crêpe, set the temperature control to about 2 or 3.
- Only use plastic or wooden accessories on the surface of your crêpe maker.



Basic Crêpes (makes approximately 5)

- 125g plain flour, sifted
 - 2 eggs, beaten
 - 200ml of milk
 - Pinch of salt
 - Butter for cooking
1. Sift the flour and salt into a bowl. Make a well in centre of the flour and then tip in the eggs. Using an electric whisk or by hand, mix the eggs with the flour. Then pour in the milk gradually, as you mix, until you have a smooth batter
 2. Leave the batter to rest for up to an hour in the fridge, this makes the gluten (protein) relax and creates a lighter crêpe.
 3. Cook the crêpe for approximately 60 to 90 seconds until you can insert a spatula under the crêpe. The underneath should have started to turn golden. Carefully flip the crêpe over and cook the other side for about 60 seconds.
 4. Lift off the crêpe and put it on a warm plate.



Crêpe Suzette (serves 4-5)

- 1 portion of basic crêpe batter
- 1 tablespoon of caster sugar
- ½ an orange, zested

For the orange Sauce

- 20g of sugar
- 3 oranges, juiced (will be about 150ml of juice)
- 1 orange, zested
- 1 lemon, juiced and zested
- 3 tablespoons of Cointreau, Grand Marnier or Brandy
- 50g of butter for cooking

1. Mix the additional sugar and the orange zest with the basic batter and leave it to rest.
2. Make the crêpes as normal but try to achieve the thinnest crêpe you can. Remove the crêpes and transfer them to a warm plate to keep them warm.
3. Turn the temperature control down to setting 3.
4. Mix all the ingredients for the orange sauce, except for the butter.
5. Heat the sauce gently in a saucepan until it is warm.
6. Wipe the plate with some butter and place each crêpe flat on it. Pour a little orange sauce into the middle of the crêpe. Then using a spatula and fold the crêpe in half and then again to make a triangle shape.
7. Place each crêpe somewhere to keep warm. Repeat the process until all the crêpes are warmed and glazed in the sauce.
8. Serve the crêpes with any remaining sauce poured over them.

Banoffee Crêpes with Chocolate Sauce (serves 4)

- 1 portion of basic crêpe batter
 - 2 large bananas
 - 2 tablespoons of butter
 - 2 tablespoons soft brown sugar
 - 4 tablespoons chocolate spread
 - 2 tablespoons double cream
 - Vanilla ice cream
1. Make the crêpes and leave them somewhere to keep warm. Turn the temperature control down to setting 3.
 2. Peel and slice the bananas diagonally.
 3. Mix together the sugar and butter and spoon it into the middle of the crêpe maker. Add the sliced bananas and stir occasionally in the sugared butter for 1 minute.
 4. Put the chocolate spread and cream into a small saucepan.
 5. Stir the chocolate spread and cream until heated through.
 6. Place two crêpes on each plate folded in half.
 7. Top each one with the banoffee mixture, then add a scoop of ice cream. Finally drizzle with the chocolate sauce.

Why not try...

White Chocolate Sauce: Melt 150g of white chocolate with 200g of double cream



Spinach and mushroom crêpes (serves 4)

- 1 portion of basic crêpe batter + ½ teaspoon of salt
 - 1 tablespoon of olive oil
 - 3 tablespoons of butter
 - 2 cloves of garlic (finely chopped)
 - 250g of mushrooms (sliced)
 - 1 onion, chopped
 - 300g of spinach
 - Salt and pepper
 - 150ml of double cream
 - 70g of Gruyere cheese
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1. Make the crêpes according the normal recipe but add ½ teaspoon of salt.
 2. Heat the olive oil and the butter in a frying pan and then add the garlic, mushrooms, onion and cook on a moderate heat until they are golden and soft.
 3. Next, stir in the cream, followed by the spinach.
 4. Fill the pancakes with the mixture, sprinkle with the cheese and roll them up.

Chocolate Chip Pancakes with Blueberries

- 1 portion of basic crêpe batter
 - 1 teaspoon of sugar
 - 25g cocoa powder, sifted
 - 150g of chocolate chips
 - 200g of blueberries
 - 2 tablespoons of golden syrup
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1. Mix the basic crêpe batter with the sugar, cocoa powder and the chocolate chips. Leave it to rest.
 2. When you cook the crêpes, turn your crêpe maker down to setting 3, because a higher heat will burn the chocolate.
 3. Unlike making normal crêpes you will not be able to use the spreader, so pour the batter gradually over the cooking plate until it is covered. Cook as normal
 4. Heat the blueberries with the syrup in a pan on a low heat for 5 minutes until they have broken down and turned mushy.
 5. Pour the hot blueberry sauce over the chocolate crêpes.



Buckwheat Blinis

These blinis are perfect with smoked salmon and crème fraiche.

- Butter for cooking
 - 40g of buckwheat flour
 - 125g of strong white plain flour
 - $\frac{3}{4}$ teaspoon of salt
 - 5g of easy-blend dried yeast
 - 150ml of crème fraiche
 - 175ml of whole milk
 - 2 medium eggs separated
1. Sift both the flours together with the salt, and then sprinkle in the yeast.
 2. In a pan, gently heat the milk and the crème fraiche so it is just warm but not hot
 3. Remove it from the heat and then whisk in the egg yolk.
 4. Whisk the mixture into the flour until you have a thick batter. Cover the batter with a cloth and leave it for an hour.
 5. The mixture will now be sponge-like. Whisk the egg whites until they form stiff peaks and then gently fold them into the batter. Cover and leave it for another hour.
 6. Brush the crêpe maker with melted butter and then heat it to setting 4.
 7. Spoon 1 tablespoon of batter onto the plate and then top with another $\frac{1}{2}$ tablespoon. The mixture won't spread out much so this amount of mixture will produce a blini that is about 10cm (4 inches) in diameter.
 8. After about 40 seconds flip it over and cook for approximately 30 seconds.
 9. Transfer it to a cooling rack and then repeat the process, covering the plate in melted butter each time before spooning on the batter.
 10. The mixture should make approximately 20 blinis.
 11. Wrap the blinis in foil and then place them in a pre-heated oven for 10 minutes at 140°C (gas mark 1).
 12. Serve them on warm plates topped with crème fraiche and smoked salmon.

Indian Chickpea pancakes (serves 4)

- 150g of gram flour
 - 260ml of water
 - ½ tsp of salt
 - ½ tsp of cayenne pepper
 - ½ tsp of Ajwain seeds
 - 1 small red onion (finely chopped)
 - 5 garlic cloves (finely chopped)
 - 1 thumb sized piece of ginger (peeled and chopped)
 - ½ tsp of ground coriander
 - 2 tablespoons of fresh coriander (finely chopped)
 - Vegetable oil
1. Add the flour to a bowl and then carefully stir in the water to make a smooth batter. Then add the remaining ingredients, stir and then leave to rest for approximately 20 minutes.
 2. Smear the cooking surface with oil and heat to setting 4. Ladle the same amount of mixture you would if you were making a crêpe. Spread it out and then leave it to cook slowly for 3-4 minutes until the underside is reddish-brown. Drizzle a little oil around the pancake and then turn it over and cook for another minute or so.
 3. Transfer to a warmed plate and repeat the process.
 4. Serve as a tasty alternative to bread with your favourite curry dish or a Raita.



Italian Style Double Filled Pancakes

- 300ml of milk
 - 1 medium egg
 - 15g melted butter
 - 100g plain flour, sifted
 - 150g of spinach leaves
 - Salt and pepper
 - Olive oil
 - 200g Baby tomatoes, halved
 - Handful of fresh Basil leaves
 - 200g Goats cheese, sliced
 - Extra Virgin Olive Oil
 - Green salad leaves
-
1. Beat the egg and the flour together and then gradually add the milk to make a smooth batter. Then stir in the melted butter and the spinach leaves. Season the batter and leave it to rest.
 2. Pre-heat your crêpe maker on setting 3 with some olive oil on the plate and make 4 large pancakes, slightly thicker than crêpes, setting them aside each time to keep warm.
 3. When the final crêpe is cooked and removed turn the heat down to setting 2 and place one pancake on the plate.
 4. Fill it with goat's cheese, basil, tomato and a drizzle of olive oil and then fold it in half. Leave it to heat slowly until the cheese melts. Remove it and then keep it warm whilst you cook the others.
 5. Serve with salad leaves

Ricotta Pancakes with Yoghurt and Berries (makes 12)

- 325g ricotta cheese
- 175ml semi-skimmed milk
- 1 tbsp runny honey
- 4 free range eggs, separated
- 225g plain flour
- 1 tsp baking powder
- 2 tbsp caster sugar
- 2 tbsp vegetable oil or melted butter

For the honeyed yoghurt and berries

- 200g Greek yoghurt
- 1 tsp ground cinnamon (optional)
- 3 tbsp runny honey
- 325g mixed berries (Raspberries, cut strawberries and blueberries)

1. For the griddle cakes, place the ricotta cheese, semi-skimmed milk, runny honey and egg yolks into a bowl.
2. Using a hand whisk or an electric mixer, mix the ingredients together.
3. Sift the flour and the baking powder into a large bowl. Add it to the ricotta mixture a tablespoon at a time as you whisk until you achieve a smooth batter.
4. In another bowl whisk the egg whites to soft peaks then add the caster sugar and whisk until stiff and glossy.
5. Add a spoonful of the egg whites to the ricotta mixture to slacken it and then fold in the remainder of the whisked egg whites using a whisk or hand mixer.
6. Heat the crêpe maker to setting 3.
7. Butter the crêpe maker plate well and spoon 2 tablespoons of the ricotta batter onto the plate for each griddle cake.
8. Cook for about 2 minutes before flipping them over and repeating until golden.
9. Keep cooking the griddle cakes and then keeping them warm
10. Meanwhile, combine the yoghurt with the cinnamon and 2 tablespoon of honey.
11. Spoon the yoghurt over the cakes, top with the berries and drizzle with the remaining honey.



Buttermilk Pancakes (serves 4)

- 100g of plain flour
 - 1 tsp of baking powder
 - 2 eggs, beaten + 2 egg whites
 - 125ml of buttermilk mixed with 50ml of water
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1. Sift the self raising flour and baking powder into a large mixing bowl and make a well in the middle.
 2. Pour the 2 beaten eggs and mix with the flour using a whisk.
 3. Gradually add the buttermilk and water mixture, continuously whisking until it is smooth.
 4. Separately whisk the egg whites until they are stiff and then fold them in to the mixture.
 5. These make smaller pancakes. Spoon 1 ladle of the mixture into the middle of the pre-heated plate (setting 4) and flip after 2 minutes or when it is golden.

Flour Tortillas

- 225g of strong plain flour
 - 50g of lard cubed and softened
 - ½ teaspoon of salt
 - 125ml of warm water
1. Sift the flour into the bowl then rub it with the fat until it resembles breadcrumbs. Dissolve the salt in the warm water and then add it gradually to the flour mixture, stirring until you have a soft dough. You may not need all the water.
 2. Turn the dough out onto a floured surface and knead until it is smooth and elastic. Divide them into about 12 balls and put them on a lightly greased tray, and cover it with cling film and rest for 1 hour at room temperature.
 3. Heat the crêpe maker on setting 3 with no oil.
 4. Roll out each ball to into a circle that is about 20 cm across. Lay one on the plate and cook for 1 minute until it starts to pull off. Then flip it over and cook it on the other side. It should still be soft.



Ham and Cheese Omelette (serves 2)

- 30g of butter
 - 2 large handfuls of mushrooms, sliced thinly
 - 4 large eggs
 - 6 slices of ham, chopped
 - 2 tablespoons of crème fraiche
 - 4 spring onions, chopped finely
 - 90g of grated cheddar cheese
 - Salt and pepper
1. Pre-heat the crêpe maker to setting 5 and then add the butter. Place the sliced mushrooms the cooking surface and cook for 3 minutes, stirring.
 2. Lightly beat the eggs (don't overbeat them) and then mix in the remaining ingredients except the cheese.
 3. Dot some butter around the mushrooms and let it melt and become foamy.
 4. Pour the egg mixture onto the plate, making sure that it spreads out evenly. Then using a spatula, draw some of the mixture back in to the middle as it cooks. Let some of the mixture run back into the spaces. This will make the omelette nice and fluffy.
 5. Leave it to cook for 2 to 3 minutes until it is nearly cooked on top and golden underneath. Sprinkle it with the cheese and then fold it over.
 6. Leave it to cook for another minute and then serve with a green salad.



⚠ Always unplug this appliance and allow it to cool completely before cleaning it.

NEVER immerse this appliance, or its plug or cable in water or any other liquid. Do not hold under a running tap.

Never use harsh abrasive cleaning products or solvents.

- Always make sure that your crêpe maker appliance is disconnected from the mains supply and has cooled down before you attempt to clean it.
- The non-stick cooking surface does not require any special cleaning method. After each use, simply wipe with a clean cotton cloth.
- Clean the rest of your crêpe maker with a damp cloth.
- Do not use abrasive cleaning agents or sharp objects to clean/remove food deposits.
- Clean the spreader in hot soapy water. Dry thoroughly before using.



connection to the mains supply

⚠ This appliance must be earthed.

This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 13 amps and be ASTA approved to BS1362.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

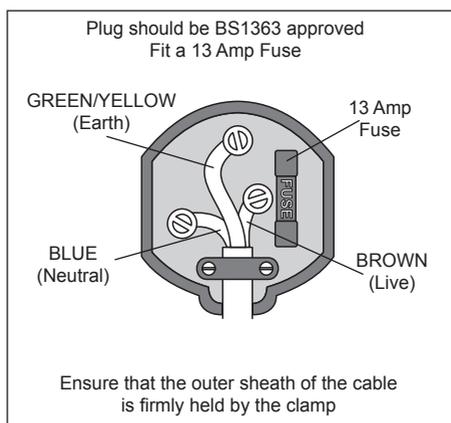
GREEN/YELLOW = EARTH BLUE = NEUTRAL BROWN = LIVE

The wire which is coloured GREEN/YELLOW must be connected to the terminal in your plug which is marked with an E or by the earth symbol (\perp) or coloured GREEN or GREEN /YELLOW.

The wire which is coloured BLUE must be connected to the terminal in your plug which is marked with the letter N or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in your plug which is marked with the letter L or coloured RED.

If any other plug is used, a 13 amp fuse must be fitted either in the plug or adaptor or at the distributor board.





These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

Customer Service Department

Pulse Home Products Limited

Middleton Road

Royton

Oldham

OL2 5LN, UK.

Telephone: 0161 621 6900 Fax: 0161 626 0391

e-mail: info@pulse-uk.co.uk



This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions provided, that it is not connected to an unsuitable electricity supply, dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective.

Nothing in this guarantee or the instructions relating to the product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development, we reserve the right to change this product, packaging and documentation without notice.

Breville

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reserve the right to change specifications without notice
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