

# CREPES - DELICIOUS COMFORT FOOD

Learn to make perfect savory and fresh fruit filled crepes

Saturday, August 19<sup>th</sup>, 2017 from 5 pm to 9.30 pm

Saturday August 26<sup>th</sup>, 2017 from 5 pm to 9.30 pm

To reserve, please email [mfa@malaysiakitchen.us](mailto:mfa@malaysiakitchen.us)



There are so many wonderful ways to make crêpes taste good and you don't need a crepe pan to make these crepes as they turn out great in a regular non-stick frying pan, which is what I normally use. I know what most people think of crêpes – they're difficult, they require planning ahead, they rip easily but with my cooking technique you will end up with perfect crepes all the time in one simple method!

## THE MENU

### Brunch or Dinner Savory Potato & Vegetable Crepes

these thin golden crepes are filled with creamy masala potatoes cooked with mushrooms, spinach and parsley for brunch or dinner. Delicious, creamy, moist and flavorful with a delightful array of textures in each bite....



### Berries and Cream Breakfast Crepes

This technique using fresh strawberries and cream creating a lusciously sweet breakfast or dessert.

### Creamed Masala Potatoes

cooked with turmeric, cumin and mustard seeds until the potatoes take on a golden yellow color; then tossed in cream, these masala potatoes are so tasty tucked inside a crepe. The potatoes are not overpoweringly spicy and therefore it makes a great pairing for crepes.



Cooking Class includes wine and tea - 95.00 per person

Chef's Christina Arokiasamy's Malaysian Kitchen - Travelling Places Through Your Dinner Plate

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