

Maine Arts Camp

2012

Recipe Name: Apple Crêpes with Cinnamon Ice Cream

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 10

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
2	Qt	Quality vanilla ice cream	
1 1/2	Ounces	Ground cinnamon	
		Filling	
4	Each	Granny Smith apples	
2	Large	Limes	juiced
4	Ounces	Sugar	
1 1/2	Ounces	Tapioca flour	
1/2	tsp	Ground cinnamon	
		MAC 2012 Basic Crêpes Recipe	

Procedure:

- 1** To make the cinnamon ice cream: Let the ice cream softened a little before whisking in the cinnamon powder. Stick the ice cream back in the freezer for a while before serving
- 2** . To make the apple filling: Peel, core and dice apples. Put in a pot and sauté in its own juice until soft. Add in a bit of water, then lime juice and sugar. Thicken with tapioca flour diluted in as little water as possible and add the cinnamon powder. Mix well before removing from heat
- 3** To assemble, spoon some apple filling onto a pancake and roll it up. Place on a plate and top with a scoop of the cinnamon ice cream