



Vallée de Kaysersberg
L'Alsace essentielle[®]

CHERRY CREPES (VAOUHTE DE DAMEUCHES)

The authentic Alsatian recipe

#visitKB

www.kaysersberg.com

Number of people: 6

Preparation time: 15 min

Cooking time: 15 min

INGREDIENTS

- 340 g flour
- 1 bowl of cherries
- 4 eggs
- 50 cl milk
- 20 cl beer
- 8 tbsp oil
- 1 pinch of salt
- Fine sugar - Cinnamon

THE STEPS

- Put the flour in the bowl.
- Add a pinch of salt, then the 4 Eggs one by one.
- Mix with a whisk.
- Add the milk and then the beer a little at a time, stirring constantly. The dough should be fairly thick.
- Add the 8 tablespoons of oil, then the Dameuches.
- Mix well.
- Heat a little oil in the frying pan.
- Add a small ladleful of the mixture to form a thick pancake.
- Leave to cook for 5 mins, then turn over using a plate and cook for another 5 mins or so.
- Sprinkle with a cinnamon-sugar mixture and enjoy.

UTENSILS

- Salad bowl
- Whisk
- Wooden spatula
- Small frying pan
- Ladle
- Soup spoon

OUR SUGGESTION

Jouez l'Alsace jusqu'au bout : proposez un Vendanges Tardives de la région. Un Gewurztraminer ou un Muscat sauront sublimer cette recette.