

CucinaPro™

Built for the Gourmet Trade

Cordless Crepe Maker



#1447

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

Read all instructions

To protect against electrical shock, do not immerse power cord, plug or appliance in water or any other liquid.

If the Power Base/Power Cord is damaged, the manufacturer (or a similarly qualified person) must replace it in order to avoid a hazard.

Do not use outside.

Close supervision is necessary when any appliance is being used by or near children.

Avoid contact with heated parts.

The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.

Unplug from outlet when not in use and before cleaning.

Do not operate any appliance with a damaged power cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to manufacturer or its service agent for examination, repair or electrical or mechanical adjustment.

Do not let the power cord hang over the edge of a table or counter or touch any hot surface.

Do not use the appliance for other than intended use.

Do not place on or near a hot gas or electric burner, or in a heated oven.

To disconnect, remove the plug from the wall outlet.

Do not clean the appliance with metal scouring pads.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, 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 modify the plug in any way.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Always unplug after use and before cleaning.

To avoid electric shocks, never let the power unit, cord or plug get wet.

Never use a damaged appliance, get it checked or repaired: see “service”.

Never use an unauthorized attachment.

This is not intended for use by young children or infirm persons without supervision.

Young children should be supervised to ensure they do not play with the appliance.

Use this appliance on a stable work surface.

Only use the machine for its intended domestic use.

Before Plugging In

Make sure your electric supply is 110-120 Volt – 60 Hertz, this is normal US household current.

Before Using for the First Time

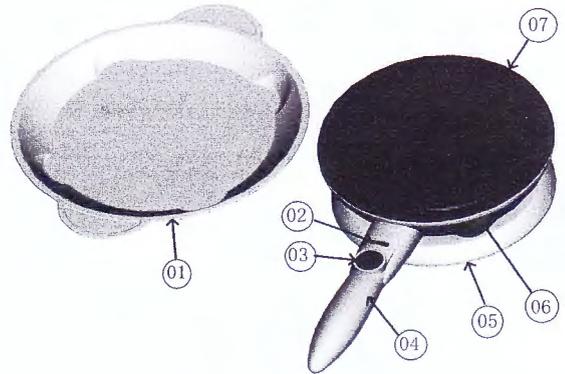
Remove all packaging.

Wash the parts; see “care & cleaning”.

When it is first switched on, the appliance may smell and emit some smoke. This is normal. We recommend that you preheat the appliance for 4 minutes without any food.

Cordless Crepe Maker Parts

1. Dipping plate
2. Control light
3. Switch
4. Handle
5. Heating base
6. Button housing
7. Cooking surface



Care and Cleaning

Before the first use, hand wash the Dipping Plate and wipe the Cooking Surface with a damp cloth and oil it slightly. Due to the coating of the plate further greasing will not be necessary.

After use, let the crepe maker cool before cleaning. Wipe any residue off with slightly dampened cloth.

Do not immerse the crepe maker or heating base in water!

Using the Crepe Maker

Insert the crepe maker in the cordless base and plug into a wall outlet.

Turn on the switch. The unit will start to heat and the control light turns on.

When it turns off, the crepe maker is ready for use.

Pour the batter into the dipping plate supplied.

Lift the crepe maker from the base, turn it over and dip the black cooking surface into the batter at a slight angle. Dip the edge first then roll the crepe maker to fully coat the surface. This should take no longer than three seconds, it may drip slightly.

Place the crepe maker back onto the cordless base.

When the control light goes "ON" or there is a brown edge to the crepe it's done. Simply turn the crepe maker upside down over a plate. If the crepe does not drop off – loosen the edge slightly with the plastic spatula supplied. It is not necessary to brown the other side.

When finished, switch off the power switch and let the crepe maker cool on the base.

The thickness of the crepes can be varied by holding the unit several seconds in the batter. Please make sure that the unit is hot enough before starting to bake, otherwise the batter will not adhere sufficiently. This may also occur if the batter contains too much butter.

Recipes

Basic Crepe Batter

Yields about 22 six inch crepes

4 Large eggs	1/4th Teaspoon salt
1 1/2 Cups milk; more as needed	2-3 Tablespoons butter, for basting the crepe maker cooking surface
1 1/2 Cups all-purpose flour	

Combine the eggs and milk in a bowl, add the flour and salt and whisk 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 1/2 Cup of the milk mixture. Whisking constantly, gradually draw the flour until you have a thick mixture. Add another 1/2 Cup of the milk mixture. Whisk until the mixture forms a smooth batter.

Strain the batter, to remove any lumps, into a quart size measuring cup with a spout and let the batter rest at room temperature for 30 minutes.

Melt the butter and use a pastry brush to put a coating to the cooking plate before dipping and cooking. Transfer the crepe to a cooling rack. Proceed with the remaining batter. Once cool, stack the crepes between sheets of waxed paper.

Keeping Crepes Warm

If you want to serve crepes, warm without baking, broiling or frying them, cover the stack of crepes as they are made using a cover made of foil.

Freezing or Refrigerating Crepes

Crepes will keep up to a month in the freezer, a week in the refrigerator. Stack a batch on a sheet or foil or waxed paper, then insert into a large plastic food storage bag and twist and fasten opening, pressing out as much air as possible. To use the crepes, allow the crepes to warm up to room temperature. They will peel apart with a gentle pull. If you are in a hurry, the stack can be warmed by covering them with foil in a flat pan in a low oven.

Fresh Mushroom Crepes

1 Batch crepes (about 16)

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|----------------------------|------------------------------|
| 1 Pound fresh mushrooms | 2 Cubes beef bouillon |
| 1/2 Cup butter | 4 Tablespoons dry white wine |
| 1/2 Teaspoon salt | 1 Cup sour cream |
| 1/2 Teaspoon pepper | 2 Tablespoons minced chives |
| 1/2 Teaspoon seasoned salt | |

Slice mushrooms and sauté in melted butter in a skillet for 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.

Blueberry Blintzes

1 Batch crepes (about 10)

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|------------------------------------|----------------------------------|
| 1 1/2 Cups Ricotta cheese | 1 Lemon, zested or finely grated |
| 4 Ounces cream cheese | 1 Egg |
| 3 Tablespoons confectioners' sugar | |

Combine ricotta, cream cheese, confectioners' sugar, lemon zest and egg. Blend until smooth then chill filling to firm it up so that it doesn't squirt out of the crepes.

Spoon about 1/2 cup of the cheese filling along the lower third of the crepe. Fold the bottom edge away from you to just cover the filling, then fold the 2 sides in towards the center. Roll the crepe away from you a couple of times finishing with the seam side down. Put on a plate seam side down until all your blintzes are done. Then in a skillet over medium heat, brush with melted butter and pan-fry the blintzes a few at a time until they brown and crisp quickly. Drain on paper towel and serve hot.

Blueberry Sauce

- | | |
|------------------------------|-----------------------|
| 2 Tablespoons butter | 1 Teaspoon sugar |
| 2 Pints blueberries, cleaned | 1 Teaspoon cornstarch |
| 1/2 Cups sugar | Juice of 1 lemon |

Combine the butter, blueberries, sugar, cornstarch and lemon juice in a small pot over medium-high heat. Bring up to a low boil and stir gently until the berries break down and release their juice. The consistency should remain a bit chunky. As it cools down slightly, it will thicken up a bit.

Strawberry Sauce

3 Cups fresh strawberries	1 Tablespoon cornstarch
1/2 Cup sugar	Dash salt
1/2 Cup water	1 Teaspoon butter

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 and fold in sliced berries.

I would also consider spreading on fruit jams and marmalades such as Apricot, Blackberry or Raspberry.

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 crepe or a fancy filled crepe. They can be served cold, warm or hot, baked, broiled or crisp-fried in oil.

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 entrée or dessert mixture and quickly baked or broiled, or filled with cold mousse, ice cream or whipped cream.

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

Create Your Own Fillings

Crepes welcome many kinds of fillings. Try them hot off the griddle brushed with unsalted butte and jam, make up your own filling or try some of these suggestions.

Fill with hunks of cooked crabmeat and ripe avocado.

Line with a shaved piece of ham and sprinkle with grated cheese. Fold in half and heat until the cheese melts.

Spread with cream cheese mixed with dill & chives. Layer some thinly sliced smoked salmon. Roll and cut into slices.

Full One-Year Warranty

This CucinaPro 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 electrical cords or plugs.

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

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