

Breville

Crêpe Creations

Instructions
BCP200



Inspiration. Every day.™

	Page
Breville recommends safety first	4
Know your Breville Crêpe Creations	5
Using your Breville Crêpe Creations	6
Maintaining your Breville Crêpe Creations	8
Crêpe recipes	12

A photograph of a stack of pancakes on a white plate, topped with blueberries. In the background, there is a white bowl filled with whipped cream. The entire image has a light blue tint. A semi-transparent white horizontal band is overlaid across the middle of the image, containing the text.

Congratulations

on the purchase of your new Breville Crêpe Creations

Breville recommends safety first

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

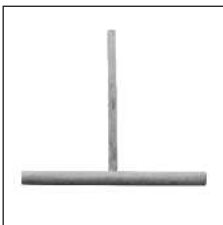
BREVILLE RECOMMENDS SAFETY FIRST

- Carefully read all instructions before operation and retain for future reference.
- Remove any packaging material and promotional stickers and labels before using the Breville Crêpe Creations for the first time.
- Do not place the Breville Crêpe Creations near the edge of a bench or table during operation. Ensure the surface is dry, level, clean and free of liquid and other substances.
- Do not use the Breville Crêpe Creations on a metal surface, for example, a sink drainboard.
- Do not place the Breville Crêpe Creations on or near a hot gas burner, electric element, or where it could touch a heated oven.
- Do not touch hot surfaces, use utensils provided to spread batter. Use a heat proof plastic food slide to turn and remove crêpes from the hot cooking plate.
- Do not leave the appliance unattended when in use. Always ensure the appliance is turned off by switching the On/Off switch to the Off position, then switch the appliance off at the power outlet and unplug the cord before moving the appliance, when not in use, if left unattended and before cleaning and storing.
- Always keep the appliance clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the cord before use.
- To protect against electric shock, do not immerse the power cord, plug or appliance in water or any other liquid.
- Do not allow the cord to hang over the edge of a table or bench, touch hot surfaces or become knotted.
- This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service centre for examination and/or repair.
- This appliance is suitable for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

Know your Breville Crêpe Creations



Batter spreader

Using your Breville Crêpe Creations

Before first use, remove any packaging material, promotional stickers and labels and wipe the cooking plate with a damp cloth, then dry thoroughly.

Plug the Breville Crêpe Creations into a 230/240 Volt power outlet and switch the power on at the power outlet. To turn the Breville Crêpe Creations on, press the On/Off switch to the 'On' position. The red 'Power On' indicator light will illuminate to show that the Breville Crêpe Creations cooking plate is heating.

Slide the temperature setting control to the desired heat setting between 1 and 5.

The cooking plate will reach the selected temperature in approximately 4 minutes and the green 'Ready' indicator light will illuminate.

The green 'Ready' indicator light will cycle on and off during use indicating the appliance is maintaining the selected temperature.

Note

When cooking crêpes, preheat cooking plate on temperature setting 2 then pour a small amount of batter onto the centre of the cooking plate. Quickly spread the batter in circular movements using the batter spreader until desired diameter of the crêpe is achieved. (Fig 1-4)

A selection of pancakes, pikelets and hotcakes can also be made on the Breville Crêpe Creations using recipe ideas on Pages 10 – 16.

Note



Fig.1



Fig.2



Fig.3



Fig.4

Allow the crêpe to cook until the top surface is no longer runny, about 45-60 seconds, and the crêpe can be moved slightly on the cooking plate. Insert a large heat proof plastic food slide under the crêpe and turn the crêpe over to cook the other side.

Do not use metal utensils to turn the crêpe as they will scratch the surface of the non-stick cooking surface.

Note

Cook crêpe until just golden. Do not overcook. Remove crêpe from the cooking plate using a large heatproof plastic food slide and place onto a storage plate. Repeat with remaining batter stacking crêpes onto storage plate with pieces of grease-proof paper in between each crêpe to prevent sticking. If the last crêpe cooked was too dark, adjust the temperature selection of the Breville Crêpe Creations before making your next crêpe.

Crêpes can be either rolled or folded (Fig 5, 6 & 7) and filled with desired ingredients (refer to recipe ideas on Page 12-16).

At the end of cooking, switch the crêpe maker off by pressing the On/Off switch to the 'Off' position. Turn the power off at the power outlet and remove the plug. Allow the appliance to cool then clean before storing.



Fig.5

FOLDING METHOD



Fig.6

ROLLING METHOD



Fig.7

WRAPPING METHOD

Maintaining your Breville Crêpe Creations

Care and cleaning

Always clean the Breville Crêpe Creations after each use to prevent a build up of baked-on foods. Ensure the Breville Crêpe Creations is switched Off at the On/Off switch, turned Off at the power outlet and that the power cord is unplugged. Allow to cool then wipe. Wipe the cooking plate with a damp cloth. If baked-on foods cannot be removed by this method, brush with a little oil or melted butter. Allow to stand for 5 minutes, wipe with a damp cloth and then dry thoroughly. Dry the appliance thoroughly before storing.

Never use abrasive cleaning agents, oven cleaners or materials that may scratch the surface of your Breville Crêpe Creations. This could damage the non-stick coating.

If residue build up occurs, lightly brush with lemon juice and wipe with a damp cloth.

Note

Storage

Ensure the Breville Crêpe Creations is switched off, cooled and cleaned before storing. Wrap the cord around the cord storage area under the base of the appliance and stand upright on the feet under the base. Do not store anything on top.



DO NOT IMMERSE THE CRÊPE MAKER, POWER CORD OR PLUG IN WATER OR ANY OTHER LIQUID.

	Page
Crêpe recipes	12

A photograph of a stack of pancakes on a white plate, garnished with blueberries. A white bowl containing a white substance, likely syrup or cream, is visible in the background. The entire image has a light blue tint. A semi-transparent horizontal band is overlaid across the middle of the image, containing the text 'Recipes'.

Recipes

Recipes

Basic crêpe recipe

**Makes approximately 10-12
(x 20-22cm diameter) crêpes**

1½ cups/225g plain flour

¼ teaspoon salt

1¼ cups/320ml milk

3 x 60g eggs, lightly beaten

1½ tablespoons/30g butter, melted

1 teaspoon vanilla essence

1. Sift flour and salt into a mixing bowl.
2. Combine milk, eggs, butter and essence.
3. Gradually mix the combined ingredients into the sifted ingredients until the batter is smooth.
4. Preheat the cooking plate on temperature setting 2 then pour approximately ¼ cup of batter onto the centre of the cooking plate. Quickly spread the batter in circular movements using the batter spreader until desired diameter of the crêpe is achieved.
5. Allow the crêpe to cook until the top surface is no longer runny, about 45-60 seconds, and the crêpe can be moved slightly on the cooking plate.
6. Insert a large plastic food slide under the crêpe and turn the crêpe over to cook the other side. Cook until just golden. Do not overcook.
7. Remove crêpe from cooking plate using a large heatproof plastic food slide and place onto a storage plate. Repeat with remaining batter, stacking crêpes onto storage plate with pieces of grease-proof paper in between each crêpe to prevent sticking.

Do not use metal utensils to turn the crêpe as they will scratch the surface of the non-stick cooking surface.

Note

Quick serving ideas:

- Spread crêpes thickly with lemon butter, roll up and serve with cream or icecream.
- Spread crêpes with pre-purchased hazelnut spread and roll up for a delicious snack.
- Combine chopped marshmallow, shredded coconut, chopped banana and a little sour cream, spoon across centre of crêpe, roll up and warm in oven.

Spinach and feta crêpes

Makes 10-12

10-12 cooked crêpes (using basic crêpe recipe)

400g baby spinach leaves, washed and drained

200g ricotta cheese

200g feta cheese

1 cup finely grated parmesan cheese

2 x 60g eggs, lightly beaten

½ cup finely sliced shallots

Salt and pepper, optional

1 cup grated cheddar cheese

1. Prepare crêpes using basic crêpe recipe. Cover and set aside.
2. Cook spinach in a saucepan with a small amount of water until spinach is just wilted. Remove spinach from heat, drain well and squeeze to remove excess liquid. Roughly chop the spinach and set aside.
3. Combine cheeses, eggs and shallots, season to taste and mix well, stir in spinach.
4. Mound 2-3 tablespoons of cheese mixture across the centre of each crêpe. Carefully roll each crêpe to enclose the filling. Arrange the rolled crêpes side-by-side in a lightly greased ovenproof dish. Sprinkle cheddar cheese evenly over crêpes.
5. Bake in a preheated oven at 180°C for 15-20 minutes or until crêpes are heated through and cheese is melted and lightly golden brown.

Mexican chicken crêpes

Makes 10-12

10-12 cooked crêpes (using basic crêpe recipe)

1 avocado, cut into small cubes

1 tablespoon lemon juice

500g cooked chicken breast, finely chopped

½ cup sliced shallots

1 small green capsicum, finely chopped

1 small green chilli, seeds removed and finely chopped

½ cup grated cheddar cheese

¾ cup sour cream

Salt and pepper, optional

1 cup prepared taco Sauce

1 cup grated cheddar cheese, extra

1. Prepare crêpes using basic crêpe recipe. Cover and set aside.
2. Toss avocado in lemon juice to coat.
3. Combine chicken, shallots, capsicum, chilli, cheese and sour cream with avocado, season to taste and mix well.
4. Mound 2-3 tablespoons of chicken mixture across the centre of each crêpe. Carefully roll each crêpe to enclose the filling. Arrange the rolled crêpes side-by-side in a lightly greased ovenproof dish.
5. Drizzle taco sauce evenly over crêpes and sprinkle with extra cheddar cheese.
6. Bake in a preheated oven at 180°C for 15-20 minutes or until crêpes are heated through and cheese is melted and lightly golden brown.

Quick idea!

Substitute cooked crêpes with pre-purchased soft tortillas. Place tortillas on preheated cooking plate and heat for 30-40 seconds each side to soften, then use a favourite Mexican filling, roll up and heat on the cooking plate for another 40-50 seconds each side.

Recipes

Red berry and ricotta crêpes

Makes 12

12 cooked crêpes (using basic crêpe recipe)

Ricotta filling:

400g ricotta cheese

⅓ cup sour cream

¼ cup caster sugar

1 teaspoon vanilla essence

Berry Sauce:

1 cup/250ml water

¼ cup caster sugar

3 teaspoons cornflour

1 tablespoon cold water

1 punnet/250g strawberries, hulled and halved

1 punnet/125g raspberries

Sifted icing sugar, for serving

1. Prepare crêpes using basic crêpe recipe. Cover and set aside.
2. Combine filling ingredients and mix until well combined. Set aside.
3. For the sauce, heat water and sugar in a saucepan over low heat and stir until sugar dissolves. Mix cornflour and water together until smooth then stir into sugar syrup in saucepan. Increase heat and stir until mixture boils and thickens, about 1-2 minutes.

Reduce heat, stir in berries and cook until just soft, about 2-3 minutes. Remove from heat and set aside.

4. Place crêpe onto serving plate, spread with 2-3 tablespoons ricotta filling and drizzle with 1 tablespoon of Berry Sauce juice. Fold crepe in half, spoon 1-2 tablespoons Berry Sauce over crêpe, then fold in half again to form a triangle. Serve topped with 1-2 tablespoons Berry Sauce. Repeat with remaining crêpes, Ricotta Filling and Berry Sauce.
5. Place 3 prepared crêpes on each plate to serve 4 people. Lightly dust with icing sugar just before serving.

Mango and mascarpone crêpes

Makes 12

12 cooked crêpes (using basic crêpe recipe)

½ cup light brown sugar, firmly packed

1 tablespoons/20g butter

2 large mangoes, peeled and thinly sliced

350g mascarpone cheese

1. Prepare crêpes using basic crêpe recipe. Cover and set aside.
2. Heat brown sugar, butter and water in non-stick fry pan over low heat, stir until melted. Add mango, stir to coat and cook for 2-3 minutes. Remove from heat and stir in 150g mascarpone cheese.
3. Increase heat, bring mixture to the boil, lower heat and simmer for 2-3 minutes until mixture is smooth and golden brown. Stir mixture during cooking to avoid sticking.
4. Place a crêpe onto serving plate, spread with 2-3 tablespoons extra mascarpone cheese and spoon 3-4 slices of mango mixture into one quarter. Fold crepe in half, then in half again to form a triangle. Repeat with remaining crêpes. Reserve some of the mango mixture and extra mascarpone cheese for serving.
5. Place 3 prepared crêpes on each plate to serve 4 people. Spoon remaining mango mixture over crêpes and serve with 1-2 tablespoons of reserved mascarpone cheese.

Fruit crêpe variation:

In Step 2: Substitute the mango with other fruits such as finely sliced banana, peach, apple, nectarine or pineapple.

Sweet corn and herb hotcakes

Makes 8

1 cup/150g self raising flour

½ teaspoon baking powder

Pinch salt

1 x 310g can creamed corn kernels

½ cup finely chopped fresh herbs (parsley, dill, chives)

2 teaspoons caster sugar

¾ cup/200ml milk

4 x 60g eggs, separated

1. Sift flour, baking powder and salt into a large bowl.
2. Combine corn, herbs, sugar, milk and egg yolks, mix well. Stir in sifted flour with a whisk until well combined.
3. In a separate bowl, beat egg whites until stiff peaks form. Fold beaten egg whites gently into the corn mixture using a metal spoon until just combined. Do not over mix.
4. Preheat Breville Crêpe Creations on Setting 1-2. Spoon 2-3 tablespoons of mixture onto heated cooking plate and spread to form a 10-12cm round.
8. Allow the hotcake to cook until the top surface is no longer runny, about 1-2 minutes, and the hotcake can be moved slightly on the cooking plate.
9. Insert a large plastic food slide under the hotcake and turn the hotcake over to cook the other side. Cook until just golden. Do not overcook.
5. Remove hotcake from cooking plate using a large plastic food slide, place onto a storage plate and keep warm. Repeat with remaining batter.

Serve hot with butter or with scrambled eggs and bacon for breakfast.

Ricotta hotcakes with banana

Makes 8

1 cup/150g self raising flour

½ teaspoon baking powder

Pinch salt

250g ricotta cheese

1 tablespoon caster sugar

¾ cup/200ml milk

1 teaspoon vanilla essence

4 x 60g eggs, separated

4 firm bananas, peeled and sliced

**1 jar toffee or butterscotch sauce, optional
vanilla icecream, optional**

1. Sift flour, baking powder and salt into a large bowl.
2. Combine ricotta cheese, sugar, milk, essence and egg yolks, mix well. Stir in sifted flour with a whisk until well combined.
3. In a separate bowl, beat egg whites until stiff peaks form. Fold beaten egg whites gently into the ricotta mixture using a metal spoon until just combined. Do not over mix.
4. Preheat Breville Crêpe Creations on Setting 1-2. Spoon 2-3 tablespoons of mixture onto heated cooking plate and spread to form a 10-12cm round.
5. Allow the hotcake to cook until the bottom surface is golden, about 1-2 minutes, and the hotcake can be moved slightly on the cooking plate.
6. Insert a large plastic food slide under the hotcake and carefully turn the hotcake over to cook the other side. Cook until just golden. Do not overcook.
7. Remove hotcake from cooking plate using a large plastic food slide, place onto a storage plate and keep warm. Repeat with remaining batter.

Serve ricotta hotcakes warm and top with sliced banana for breakfast or alternatively as a dessert with a scoop of icecream and drizzled with toffee sauce.

Ricotta hotcake variation:

In step 2: Stir 1 punnet of fresh blueberries in with other ricotta hotcake ingredients.

Recipes

Pancakes

Makes 12

- 1 cup/150g self raising flour**
- 1 teaspoon baking powder**
- 1 tablespoon caster sugar**
- 1 x 60g egg, lightly beaten**
- 1 cup/250ml milk**
- ½ teaspoon vanilla essence**
- 1½ tablespoons/30g butter, melted**

1. Sift flour, baking powder and caster sugar into a mixing bowl.
2. Combine egg, milk, essence and butter, then gradually add to dry ingredients to form a smooth batter. Allow to stand for 5 minutes.
3. Preheat Breville Crêpe Creations on Setting 1-2. Spoon 2-3 tablespoons of mixture onto heated cooking plate and spread to form a 10-12cm round.
4. Allow the pancake to cook until the top surface is no longer runny, about 1-2 minutes, and the pancake can be moved slightly on the cooking plate.
5. Insert a large heatproof food slide under the pancake and turn the pancake over to cook the other side. Cook until just golden. Do not overcook.
6. Remove pancake from cooking plate using a large plastic food slide, place onto a storage plate and keep warm. Repeat with remaining batter.

Serving ideas!

- Pancakes can be served individually with a sprinkling of lemon juice and caster sugar.
- Pancakes also look and taste great piled in a stack and drizzled with maple syrup.

Pikelets

Makes 12

- 1 cup/150g self raising flour**
- Pinch of salt**
- 2 tablespoons caster sugar**
- 1 x 60g egg, lightly beaten**
- ¾ cup/190ml milk**
- 1 tablespoon/20g butter, melted**

1. Sift flour, salt and caster sugar into a mixing bowl.
2. Combine egg, milk and butter, then gradually add to dry ingredients to form a smooth batter. Allow to stand for 5 minutes.
3. Preheat Breville Crêpe Creations on Setting 1-2. Spoon 1 tablespoon of mixture onto heated cooking plate and spread to form a 5-6cm round. Approximately 6 pikelets can be cooked at the same time on the cooking plate.
4. Allow the pikelet to cook until bubbles appear on the top surface and burst, about 1-2 minutes, and the pikelet can be moved slightly on the cooking plate.
5. Insert a small heatproof food slide under the pikelet and carefully turn the pikelet over to cook the other side. Cook until just golden. Do not overcook.
6. Remove pikelet from cooking plate using a small plastic food slide, place onto a storage plate and keep warm. Repeat with remaining batter.

Serving ideas!

- Pikelets are traditionally served for morning or afternoon tea topped with strawberry jam and whipped cream.
- Pikelets can also be made smaller and used as a canapé topped with sour cream, smoked salmon, capers and finely chopped Spanish onion.

Breville

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