

Crepes & Ice Cream

By Ross McKenzie, Toronto NSW

Ingredients:

- 1 cup plain flour, sifted
- 2 cups milk
- 3 eggs
- 80mL Exotic Ginger Syrup (see below)

Method:

- Whisk milk and eggs together in a medium size bowl
- Add flour and whisk until combined
- Fry in a lightly oiled frypan
- Serve the crepes warm with vanilla ice cream and Exotic Ginger Syrup

Optional: sprinkle with chopped nuts



Exotic Ginger Syrup

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Alternative:

- Dissolve 1 level teaspoon of Vissot curry paste with 1 teaspoon of hot water and stir into 160 mL of ready-made ginger syrup (some Woolworths stores sell ginger syrup)

Ingredients:

- 70g ginger, with skin
- 1 1/2 cups water
- 1 cup sugar
- 1 level tsp Vissot Cambodian Curry paste
- 1 small pinch salt

Method:

- Cut the ginger into thin slices and then cut the slices into thin strips
- Add all ingredients to a medium pot about 15-20cm wide (stainless steel pots are best; avoid reactive pots such as aluminium)
- Boil on medium heat for 25 minutes, stirring occasionally (be careful it doesn't boil over, especially toward the end)
- Strain in a fine-mesh strainer
- Makes about 2/3 to 3/4 of a cup (160-180 mL) of syrup



