

# 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:

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



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We can help Cambodia by sharing this recipe and the Vissot curry with friends

## 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 pinch **salt**

### Method:

1. Cut the ginger into thin slices (no need to peel) and then cut the slices into thin strips
2. Add all ingredients to a medium pot about 15-20cm wide (stainless steel pots are best; do not use reactive pots such as aluminium)
3. Boil on medium heat for 20-25 min (20 min for a larger pot and 25 min for a smaller pot), stirring occasionally (boiling longer will make a thicker syrup but it may crystallise when it cools)
4. Strain in a fine-mesh strainer
5. Makes about 3/4 of a cup (180 mL) of syrup