5 PROFESSIONAL CREPE-MAKING ISSUES AND HOW TO SOLVE THEM

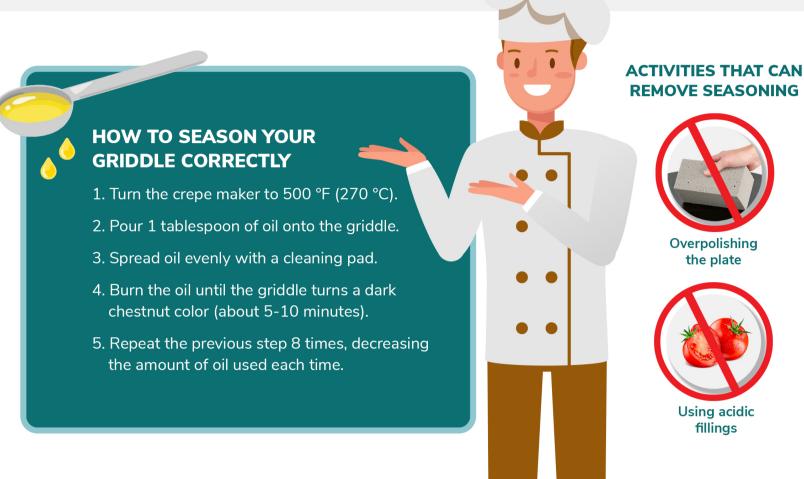
Crepe making is an art — so much so that even the best foodservice pros out there struggle from time to time with how to fire out flawless crepe after flawless crepe. But there's good news. For every less-than-perfect crepe, there's usually a pretty straightforward fix. Let's explore.





BATTER BUBBLES AND STICKS TO THE PLATE

A bubbling, sticky mess on your griddle plate is a sure-fire way to ruin the integrity of your crepes. Typically this happens because the griddle is not seasoned, the seasoning has worn off, or it was never seasoned properly.





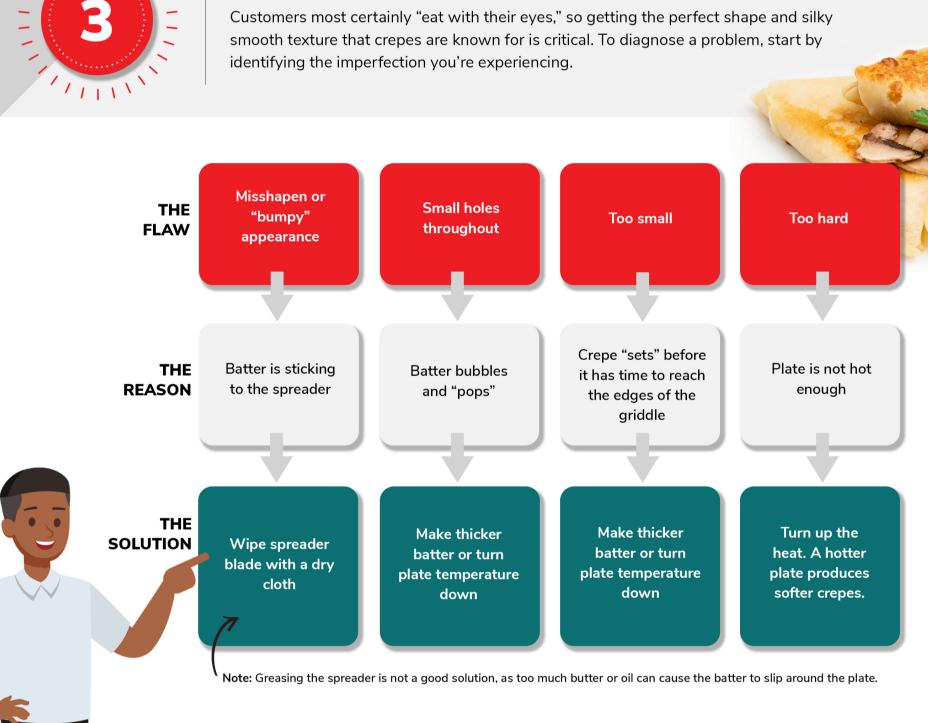
CHARRED BATTER OR FOOD DEBRIS STICKS TO THE GRIDDLE

A properly seasoned griddle combats sticking, but a clean griddle is also important. Cleaning your griddle after each day of use (or more frequently if needed) will help you avoid the mess that gets in the way of quality and high-volume crepe cooking.





THE LOOK OR FEEL OF THE CREPE ISN'T QUITE RIGHT

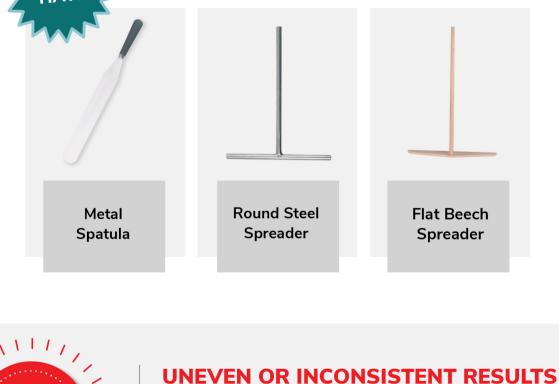




If spreading or flipping your crepes feels like a gymnastics routine, it's likely either an issue with your tools or your technique.

SPREADING OR FLIPPING THE CREPE IS A DISASTER





HOW TO SPOT A

SPREADING AND FLIPPING ACCESSORIES

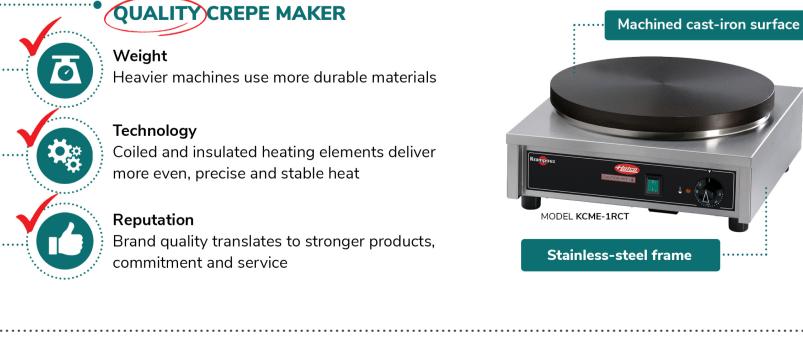




across the entire surface of the griddle or to maintain stable temperatures throughout

use. The result is uneven cooking and inconsistencies such as dry or hard patches throughout an otherwise soft crepe.

Lower-end crepe makers do not have the engineering and power to distribute heat



CREPE MAKING DOESN'T HAVE TO BE HARD

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