



# Another crepe, ma cherie?

By SARA FITZPATRICK

A LITTLE morsel of Paris has come to Claremont and it's delicious in every sense.

From the art nouveau lighting and Edith Piaf soundtrack to the traditionally-cooked, adoringly named menu items, Crepe Cherie gives western suburbs diners something new and suitably stylish to sink their teeth into.

Before opening the eatery earlier this month, owners Eliza and Corran Carson spent a year researching their business plan. The 'gruelling' investigation took them all the way to Paris for two weeks where they sought expert advice and sampled countless crepes.

Their aim was to offer a creperie where patrons could indulge in good quality, quick and easy fare while experiencing the

style and romance of the city of love.

For Eliza, the process was nostalgic; she grew up in Europe making crepes with her French grandmother.

"The great thing about crepes is that you can have them for breakfast, you can have them for lunch because we've got very filling savoury crepes, and also for an afternoon snack, or just for a sweet-tooth indulgence," she said.



Each crepe has a French Christian name – just one of many cute touches the couple concocted.

The sweet varieties have female names such as Isabella – cooked apples and caramel –

while their male, savoury counterparts have names like Jean-Pierre – chicken, cheese, mushrooms and mayonnaise.

Keeping things authentic, the Cherie team use imported French equipment, including a traditional pan and paddle sticks.

"We have families coming in and children peek over the glass to see how it's made – it's quite a fun thing," Eliza said.

"At lunchtime when it gets busy, it's a very nice atmosphere."

Although the crepe mix recipe is a trade secret, Eliza revealed that white flour was used for both the sweet and savoury varieties.

She also said a good crepe needed to be thin, crispy and caramelised.

Accompanying the Parisian fare is coffee, with the team having collaborated with a leading roasting house to create its own distinctly strong European blend.

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