

# Parisian pancakes

From little neighbourhood patisseries to the city's biggest bakeries, chef Roger Mooking stops at nothing to find Toronto's tastiest crepes by Michelle Singerman

## 1ST PLACE PATISSERIE LA CIGOGNE HOLY CREPE

Not only does this look like a dish you would find in France, but it tastes like the traditional treat, too. Mooking (pictured here holding the winner), can't hold back, "This is the winner, hands down!" Evenly and delicately cooked, this "silky, handkerchief-like," thin French pancake is topped with fresh syrup, acting as the icing on the cake. As our star chef says: "What a crepe should be."

Price: \$7.25

1626 Bayview Ave., 416-487-1234



### SECOND PLACE

Caffe Demetre, 100 York Blvd.

This fragile crepe is cooked evenly, complemented by chocolate ice cream. "The consistency and colour is nice," says Mooking, impressed with the dessert.

Price: \$9.75



### STRAWBERRY DELIGHT

Crepe de Paris, 5150 Yonge St.

With some added kick, the cinnamon crepe makes this pick stand out. "Best strawberries in this crepe," Mooking says in between bites.

Price: \$4.15.



### MOST AMBITIOUS

Richtree, 2518 Bayview Ave.

Though nice and stuffed, this crepe is brought down a notch by grainy chocolate sauce and low-quality strawberries. Thumbs up for quantity.

Price: \$6.95.



### "A" FOR EFFORT

Crepes A GoGo, 18 Yorkville Ave.

"I like the shirt-style presentation," he says of the unique fold. But the from-the-jar tasting jam and thick crepe are not as impressive as we had hoped.

Price: \$7.