Recipe

THE ORIGINAL GALETTE

- 250g ORGANIC buckwheat flour
- 1 egg
- 1 pinch of fleur de sel
- 70cl of water at room temperateure



Put the flour of the Mill of the cliff in a bowl. Add the pinch of salt flower and the egg.

Mix the appliance and add the water little by little, working the dough with a wooden spoon to smooth it to the maximum and make it creamy.

Let stand 1 hour. Before making the original «galette», lengthen water if necessary.

Heat a pan, add 5g of salted butter and then ladle for a measure of dough.

Cook for 2 to 3 minutes on each side depending on the thickness.

ENJOY YOUR MEAL 🕻

FVFNTS

Saturday, the 16th of May: European day of the Mills

Saturday, the 27th of June: European Day of Countries and Mills

Saturday, the 19th of September: European Heritage Day

Free entrance from 10:00 a.m. to 5:30 p.m. Unusual visit, activities for kids, tales, local products.

COME VISIT A WINDMILL «PETIT PIED» BRETON

The miller is waiting for you to discover his craft and the amazing mechanism of the mill when the wings are deployed in windy weather from April to October.

- During school holidays (from 4 to 26 April, from 6 July to 29 August, from 20 to 31st October): from Tuesday to Saturday from
- Outside the school holiday period (from 2nd May to 11 October): saturday and sunday from 14.00 to 19.00.

The last visit takes place at 6pm, meet on site at least 15 minutes before. Closed on May 1st and from November to March.

PRICES

Adult and child 12 years old and over : 3€

Child under 12 years old: free

ORGANIC **buckwheat flour** produced and sold on site: 2.50€/500g. Groups (10 people minimum) from April to October on reservation: 2 €/person (2 accompanying persons: free).



Moulin de la Falaise

Route de Saint-Nudec 44740 Batz-sur-Mer

Near the Mini-golf course & sports centre. Parking available. GPS: lat: 47.281151 - long: -2.495429

ootzimer

TOURIST OFFICE

25 rue de la Plage • 44740 BATZ-SUR-MER +33 (0)2 40 23 92 36 - office.tourisme@mairie-batzsurmer.fr www.ot-batzsurmer.fr N 47° 16' 38" W 2° 28' 50"

























Windmill

A «PETIT-PIED» MILL, WHAT IS IT ?



Our mill is what we call a "petit-pied" mill: its typical architecture has a base that is narrower than its head.

This construction dates from the 16th century. Formerly located in Guérande, it was moved to this place in 1926. Then,

it was renovated in 1992 after a fire that ravaged the roof in 1978.

Thanks to the wind, the mill's wings turn the wheels. The two 1.5 ton granite mills crush the wheat between them and the flour is recovered from the ground floor juicer.





The flour is not white but grey: it is flour of buckwheat \$10. Its seeds come from a plant: buckwheat.

YUM !

Buckwheat flour can make very good cakes ... It is also used in some cakes, such as gingerbread!

Blow, wind, blow! and go, mill, go!
That the miller may grind his corn;
That the baker may take it,
And into rolls make it,
And send us some hot in the morn.

Your turn!

AND NOW, ANSWER THE QUESTIONS ABOUT THE MOULIN DE LA FALAISE! (Circle the right answer)

1° How do the wings of the Moulin de la Falaise turn?

- A. With water
- B. With the wind
- C. With a donkey

2° Wheat flour comes from

- A. Wheat
- B. Sunflower seeds
- C. Buckwheat

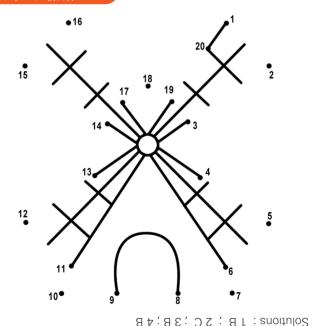
3° Who cares for the mill?

- A. A factor
- B. A miller
- C. A Baker

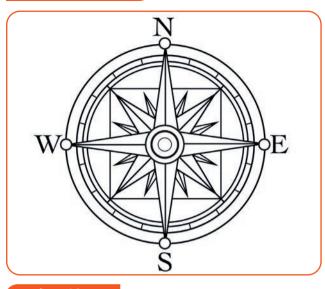
4° What is the mill made of?

- A. Straw
- B. Of stone and wood
- C. From the ground

POINTS TO LINK



THE WIND ROSE



WIND TURBINE

Create your own wind turbine and reproduce the action of the wind in the sails of the Moulin de la Falaise:

- * resistant paper
- * a bug
- * a pair of scissors
- * a ruler
- * a wooden stick
- * markers or colored pencils.

Cut a square of 20 cm by 20 cm.

Color and decorate the square on both sides.

Cut the square starting from each corner and heading towards the center but stopping halfway.

For the last step, have an adult help you: fold your leaf and fix the bug in the center of the fold to the wooden stick.





