

HOW TO VISIT THE MOULIN DE LA FALAISE?

The guide welcomes you to show you the amazing mechanism of the mill. You may even see the miller at work. 😊

During school holidays, every day except Monday and Saturday:

- from 10th of april to 8th of may : at 10 a.m, 11 a.m, 12 p.m, 2 p.m, 3 p.m, 4 p.m and 5 p.m.
- From 7th of July to 31st of August: at 10 a.m, 11 a.m, 12 p.m, 2 p.m, 3 p.m, 4 p.m, 5 p.m and 6 p.m.
- From 23rd of october to 6th of november: at 10 a.m, 11 a.m, 12 p.m, 2 p.m, 3 p.m and 4 p.m.

Outside the school holidays, on weekends:

At 10 a.m, 11 a.m, 12 p.m, 2 p.m, 3 p.m, 4 p.m and 5 p.m.
Ascension Day: from 26th to 29th of may.

PRICES €

Adult and child 12 years old and over: 3 €

Child under 12 years old: free

Groups (10 people minimum Outside school holidays) from April to October on reservation: 2 €/person (2 accompanying persons: free).

Reservations for guided tours on site and during visiting hours.



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



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"



Do not throw on the ground- Exécution- Exécution Stéphanie CANDELIER

THE MOULIN DE LA FALAISE



(WINDMILL)

2022



Le  qui Batsz



THE MOULIN DE LA FALAISE (WINDMILL)

Dating from the 16th century, the Moulin de la Falaise is a small "petit-pied" style windmill on the hills of Guérande, and known as the Sainte-Espérance Windmill. In 1925 it was dismantled by a fan of windmills and rebuilt identically in on its present site on the Falaise dune. Later, the windmill was left derelict for a number of years and even lost its roof and structure in a fire in 1978.

Now it has been renovated, and the windmill is surrounded by a natural area inhabited by hundreds of rare species of wild orchids and a wide range of fauna.



ORGANIC BUCKWHEAT FLOUR

Buckwheat is the only cereal that does not belong to the grass family (barley, wheat, oats, etc.). It is a member of the polygonaceae family and grows on poor, cold, siliceous land. It is gluten-free and is highly appreciated today.

Buckwheat is an annual plant growing from 80 to 120 centimetres high, with a reddish stalk, slender heart-shaped leaves and a large number of white or pink flowers.

HOW THE WINDMILL WORKS

In 1990, the windmill underwent a complete renovation, which was completed in 1992, with strict respect for the original architecture. The sails were replaced by the town in 2012, the canvas in 2018 and the bluterie in 2019.

The windmill is made of granite stone and the roof is covered in chestnut wood tiles. The surprising traditional mechanism is still used today by a miller to transform the organic buckwheat grains into buckwheat flour, which is sold on site.



THE ORIGINAL "GALETTE"

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



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.

BLINIS BUCKWHEAT

- 150 g ORGANIC buckwheat flour
- 150g of white flour
- 3 eggs
- 20g of baker's yeast
- 50cl of lukewarm milk
- 1 pinch of salt
- 1 tablespoon of crème fraîche



Stir the two kinds of flour together, add the salt, 3 egg yolks and the yeast diluted in a glass of warm milk.

Stir carefully and add the milk little by little until you have a thick pancake dough.

Set aside to rest outside the refrigerator for 2 to 3 hours.

When you make the blinis, add whisked egg whites and the cream.

