

Chocolate Crepes

Recipe By Paula Shoyer



Cooking and Prep:  45
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Serves:  16

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (12)

For the crepes

- 3 tablespoons melted butter plus 1 tablespoon for greasing frying pan
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 3 tablespoons sugar
- 3 large eggs

- 2 tablespoons canola or vegetable oil
- 2 teaspoons Gefen Pure Vanilla Extract
- 1 and 1/4 cups milk
- 3/4 cup dairy whipping cream

For the Filling

- 5 ounces Elite Bittersweet Chocolate
 - strawberries, kiwis, or other fresh fruit, sliced
 - 1 tablespoon confectioners' sugar, if desired
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Start Cooking

For the Crepes

1. Place the butter or margarine into a heatproof bowl and heat in the microwave for 30 seconds or until melted, and set aside.
2. Place the flour, salt, sugar, eggs, oil, vanilla, milk or soy milk, whipping cream and butter or margarine in a bowl and whisk well.
3. Strain into another bowl, using your whisk to press the mixture through the sieve and use a silicone spatula to scrape the underside of the sieve to get all of the strained batter into your bowl. Discard the solids in the sieve. You can make the crepes right away or cover the batter and place in the fridge for up to three days. Whisk before using.
4. Have all of your tools ready to cook and store the crepes. Prepare an oven-proof plate for the crepes. Take Gefen Easy Baking Parchment or waxed paper and tear 16 pieces about the size of your pan. Have a long, silicone or metal flat blade spatula nearby.
5. Heat an 8-inch crepe pan or non-stick frying pan over medium-high heat. Brush a little melted butter or margarine around the pan. The pan is hot and ready if, when you place your palm two inches above the pan, it feels too hot to keep your hand there.
6. Use an oven mitt to lift the pan off the stove and scoop up about a quarter cup of the batter and pour into the pan just above the center. In the air, turn the pan clockwise three times to spread the batter so it covers the bottom of the pan. The batter should come up the sides no

more than a quarter inch high. Sometimes you may need to add a little more batter to cover the bottom or fill in holes. By the third crepe you should know just how much batter covers the pan. Return to the heat.

7. Cook for one minute or until the edges of the crepe look brown. The cooking time varies depending on the thickness of each crepe. Slide a spatula about two-thirds of the way under the crepe, and then lift up the crepe and turn it over back into the pan. Shake the pan to spread out the crepe or gently use your fingers to unfold the crepe. Do this carefully, as this is when the crepe can tear.
8. Cook on the other side for 15–20 seconds until some parts are browned and then turn the pan over to flip onto a plate. Place a piece of parchment or waxed paper between each crepe. If the crepes are burning too quickly, turn down the heat. I usually turn down the heat slightly after about five crepes. Brush a little more butter or margarine on the pan every three to four crepes.

Variation:

You can make this parve, by using margarine, pareve milk and pareve whipping cream

Assembly

1. To serve, melt chocolate in a double boiler or in the microwave. Whisk until smooth.
2. Place a tablespoon or two of the melted chocolate in the center of each crepe and spread.
3. Add fruit if desired, fold crepe over fruit, and drizzle more chocolate on top.
4. Dust with confectioners' sugar if desired.