

Dessert Crepes with Strawberries and Goat Cheese Cream

Ingredients: Crepes:
2 large whole eggs
¾ cup whole milk
3 oz (a generous ½ cup) unbleached all purpose flour
2 tbsp unsalted butter, melted
2 tbsp granulated sugar
½ tsp salt
1 tbsp brandy or rum (optional)
3 cups fresh strawberries, sliced
Mint (optional)

Goat Cheese Cream:
1 ½ cups heavy whipping cream, chilled
3 oz. soft goat cheese, crumbled
¼ cup powdered sugar
1 vanilla bean, split lengthwise

Procedure: Crepes:
In a blender, combine the eggs and milk. Add the flour, melted butter, sugar, salt and brandy; continue blending. Allow the batter to stand for an hour at room temperature. (If more than an hour, store in the refrigerator).
Pour the batter into a measuring cup with a pouring spout. Heat the crêpe pan; add a small amount of butter. When it melts, gently wipe out the pan with a paper towel. Test the pan with a few drops of batter. If they sizzle, the pan is ready.
If you are right-handed, hold the pan with the right hand and with the left pour some batter into the pan. Immediately, pour any excess back into the container. Return the pan to the heat, and cook the crêpe until it is set; no more than 20 seconds. Lift the edge of the crêpe with a spatula and flip it over either with your fingers or the spatula. Cook it another 5 seconds and turn the crêpe out of the pan onto a plate or work surface. Continue until all the batter is used, stacking the crêpes on top of each other so that they do not dry out. They are now ready to fill.

Goat Cheese Cream:

Combine the heavy whipping cream, goat cheese and powdered sugar in a medium bowl. Scrape in the vanilla bean seeds and reserve the bean for another use.

Use an electric mixer to beat until the mixture is smooth and forms soft peaks (do not over beat or the mixture may curdle). Cover and chill. The goat cheese cream can be made up to 6 hours ahead.

To prepare the dessert, place ¼ cup sliced strawberries in the center of the open crepe. Fold the sides of the crepe to the center and turn over so the flat surface is on top. Drizzle with the goat cheese cream, a sprinkling of powdered sugar and garnish with a sliced strawberry and mint.

Yield: 12 (7 inch) crepes



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