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## ***Crepes with Berry Sauce***

### **ABOUT VIRTUAL CLASSES - Please Read First!**

- Below you'll find a shopping and equipment list and recipe.
- As a courtesy, we have also included our recipe for Chocolate Ganache and Crème Chantilly to go with the crepes. You're welcome to prepare them in advance of or after the class.
- **Please have all ingredients washed and pre-measured and equipment ready so we can get started right away.**
- Remember, when it comes to Zoom, the bigger the screen, the better the experience.
- If you won't have all of the ingredients listed in the shopping list by the time of your scheduled class, DON'T PANIC & DON'T RUN TO THE STORE! We'll figure out a way to improvise with what you DO have in your pantry & fridge!
- Don't feel like cooking along? No problem! Feel free to watch, take notes and ask questions so you can prepare the dishes at your leisure.

## INGREDIENT LIST:

For the crepes (makes 8-10 crepes):

- 1 cup flour
- 1 Tbsp sugar
- ½ tsp salt
- 2 eggs
- 1 ½ cup milk
- 3 Tbsp melted butter
- ½ Teaspoon vanilla extract

For the berry sauce:

- Approx 2 lb fresh berries: *1 lb strawberries, 6 oz raspberries, 6 oz blueberries, 6 oz blackberries*
  - ***Please remove stems and pre-cut strawberries so that they are the same size as the other berries***
- 1 Tbsp fresh lemon juice, from 1/2 lemon
- 1/2 cup sugar

## EQUIPMENT LIST:

- Equipment
- 2 large bowls (for the crepe batter and for the berry sauce)
- 1 large single mesh strainer (used twice)
- 1 medium saucepan
- 1 hand mixer
- 1 whisk (used twice)
- 1 blender
- 1 crepe pan or any **non-stick** pan - it is very challenging to make crepes in a pan that is not non-stick!
- 1 spatulas (used twice)
- 1 plate
- Aluminium foil

## **INSTRUCTIONS:**

For the crepe batter:

Combine all dry ingredients. Form a well. Add eggs in the center. Whisk the eggs and add gradually the milk and the vanilla. Add the melted butter and mix well. Strain in a bowl if necessary to eliminate any lumps. Cover and rest for 1 hour.

Make the crepes: heat a crepe pan over medium heat. When the pan is hot, add enough butter to coat the pan and remove excess with a paper towel. Ladle the batter into the pan, making sure to swirl the pan so the batter forms a thin layer. Cook the crepes for about 30 seconds to 1 minute on each side, making sure you flip the crepe over on the other side. Remove crepe to a serving dish. Cover the crepes with an aluminium foil and keep warm.

Serve with powdered sugar, fruit, jam, syrup, melted chocolate, ice cream, or any other favorite toppings.

For the berry sauce:

Combine all of the berries in a large bowl and stir gently to combine. Spoon about 2/3 of the mixed berries into a medium saucepan; refrigerate the remaining berries until ready to serve.

Add the lemon juice and sugar to the berries in the sauce pan. Bring to a gentle boil over medium heat. Give it a stir and cook for an additional 6-7 minutes or until the fruit is syrupy and a pink foam forms on top.

Transfer the hot berry mixture to a blender and purée until smooth. Set a fine mesh strainer over a bowl. Pour the sauce into the strainer and use a metal spoon to force the sauce through the strainer and into the bowl. Discard the seeds that remain in the strainer.

Before serving, add the reserved berries to the sauce and stir to combine.

*As a courtesy, we have also included our recipe for Chocolate Ganache and Crème Chantilly to go with the crepes. You're welcome to prepare them in advance of or after the class.*

### **Crème Chantilly**

- 1 cup heavy cream
- 1/4 cup confectioners sugar
- 1 tsp vanilla

Beat the heavy cream in a bowl. When the cream thickens, add the confectioners sugar and the vanilla. Beat until desired consistency. Do not overbeat the cream.

### **Chocolate Ganache**

- 4 oz chocolate chips
- ½ cup heavy cream:

Boil the heavy cream in a pan over high heat. Place chocolate morsels in a bowl and pour boiling heavy cream on top. Mix well for 2 minutes to obtain a nice dark glossy finish.