

Lemon Crème Crepes

Prep: 20 min. | Cook: 5 min. | Total: 25 min. | Serves: 6

A French favorite stuffed with fruit and cheese.



Ingredients:

For the Crepe Batter:

- 8 Tbsp. Butter, melted
- 2 cups All purpose flour
- 2 ½ cups Whole milk
- 6 Eggs

For Assembly:

- 12 Crepes
- 4 cups Filling
- 1 pint Raspberries
- ¼ cup Confectioners sugar
- 2 Lemon zest

For Egg Filling:

- 2 cups Heavy cream
- 2 cups Whole milk
- 5 Tbsp. Butter, melted
- 10 Egg yolks
- 1 cup Sugar
- 1 tsp. Vanilla extract
- 4 oz. Lemon Poppy Seed Jam
- 1 tsp. Kosher salt
- 7 oz. Delice de Bourgogne, roughly cut
- 3 Tbsp. Corn starch

Directions:

1. To make the crepe batter, whisk the melted butter, flour, milk, and eggs together in a medium mixing bowl until thoroughly combined.
2. Heat an 8 inch non-stick skillet over medium heat. Once heated, spray the pan with non-stick spray and ladle about 1 ounce of the crepe batter into the pan, swirling the pan all around until the batter covers the entire bottom. Cook for about 45 seconds, then flip and cook for another 30 seconds on the other side.
3. Continue to cook the remaining crepes, setting them on a plate on the side.
4. Bring a medium pot of water with about 2 inches of water to a simmer.
5. To make the custard filling, whisk the heavy cream, milk, melted butter, egg yolks, and sugar together in a mixing bowl that will fit snugly over the pot with simmering water. Add 1 teaspoon of water to the cornstarch and mix in a small bowl to make a slurry. Add to the custard mixture.
6. Place the bowl over the pot of simmering water to make a double broiler. Start to whisk the mixture until it begins to thicken, about 6 minutes.
7. Once the custard has thickened, remove from heat and add the vanilla, jam and cheese. Set aside and let cool.
8. Once the custard has cooled, fill each crepe with about and ¼ cup of the custard and spread into a roughly even layer. Fold the crepe into a half moon shape, and then again into a quarter moon shape. Continue this until all the crepes have been filled.
9. Garnish the crepes with a dusting of confectioners sugar, lemon zest, and the raspberries.