

# FRESH BC BERRY CREPES WITH VANILLA CREAM



 *Yields:*  
12 servings

## INGREDIENTS

Prepared Crepes (recipe on next page)	12
Prepared Vanilla Cream (recipe on next page)	1 L
BC Blueberries & Blackberries	500 ml
Prepared Whipped Cream	250 ml
Powdered Sugar to garnish	

## DIRECTIONS

1. Place 80 ml of Vanilla Cream into crepe.
2. Arrange 80 ml of fresh berries on the vanilla cream.
3. Carefully roll the crepe into a cylinder or fold into quarters.
4. Repeat until all crepes are used.
5. Garnish with remaining berries, 15 ml of whipping cream & powdered sugar.

# INGREDIENTS

## Crepes

Whole Eggs	3
Egg Yolks	3
Water	150 ml
Milk	300 ml
Granulated Sugar	100 g
Salt	Pinch
Flour	200 g
Clarified Butter or Canola Oil	As needed to grease pan
Unsalted Butter, melted	75 g

## Vanilla Cream

Pastry or Bavarian Cream	500 ml
Whipping Cream	500 ml

# DIRECTIONS

### For the Crepes:

1. Combine eggs, egg yolks, water & milk.
2. Combine sugar, salt and flour with wet ingredients in a large mixing bowl.
3. Add melted butter and combine.
4. Let batter rest for at least 1 hour.
5. Heat 6" non stick pan over medium heat.
6. Add a little of the butter to lightly coat the pan.
7. Pour in 30 ml to 45 ml of the batter into the prepared pan. Swirl batter around to coat the pan evenly.
8. When the crepe is slightly browned, carefully flip and cook the other side for just a few seconds longer.
9. Place crepe onto plate and dust with powdered sugar.
10. Repeat process until all batter is used.

### For the Vanilla Cream:

1. Place Pastry or Bavarian Cream in mixing bowl.
2. Carefully fold in whipping cream until just combined.