



Sicilian Crème Chocolate Crepes

By Chef Veera Gaul, Ph.D.



Ingredients

4 eggs
1 cup cold milk
 $\frac{3}{4}$ cup cold water
1 $\frac{1}{2}$ cups all-purpose flour
 $\frac{1}{4}$ cup unsweetened cocoa powder
3 tablespoons granulated sugar
 $\frac{1}{4}$ teaspoon salt
1 teaspoon Melipone Vanilla
3 tablespoons butter, melted
1-2 tablespoons EVOO

Chocolate Sauce

2 $\frac{1}{2}$ tablespoons cream or 2 tablespoons milk
 $\frac{1}{4}$ cup chocolate chips

Filling

[Pistachio Crème](#) *

Almond Crème or [Chocolate Ricotta Crème](#) *

Sliced banana

Quartered Strawberries

Raspberries

Powdered sugar

Whipped cream (optional)

Vanilla Ice cream (optional)

Preparation

Place the eggs, water, milk, flour, cocoa powder, sugar salt, and vanilla in a blender and process until smooth

Add the melted butter and blend again for a few seconds. Let the batter rest for 15 minutes.

Heat a medium flat-bottomed skillet or crepe pan. Dip a paper towel in the EVOO and wipe the pan with it to coat the pan (you will repeat after every 2-3 crepes). Remember they cook best with VERY little oil, just enough to prevent the crepe from sticking to the pan

Pour 1/3 cup of batter into the pan. Lift off the flame, and swirl and tilt to cause the batter to cover the bottom of the pan. Cook for 1 minute on medium heat till the surface of the crepe looks dry. Flip the crepe and cook another 15-30 seconds. Transfer to a plate.

Repeat with the remainder of the batter, stacking the crepes on top of each other on the plate.

Make the chocolate sauce by placing the cream or milk in a microwave safe bowl. Heat in the microwave for 30 seconds until simmering. Remove from the microwave and add the chocolate chips. Stir till the chips have melted and the sauce is smooth and shiny.

Take each crepe and spread a teaspoon or more of either Almond or Pistachio crème on the crepe (I did half my crepes with one, and the other half with the other flavor of crème)

Fold each crepe in quarters and stuff with a combination of strawberries and sliced banana. Place on a plate and top with raspberries.

Using a teaspoon or mini spatula, drizzle the chocolate sauce over the crepes and fruit. Dust the crepes with powdered sugar and serve. Optionally, add a dollop of whipped cream or ice cream

Serves 4

Active Time: 25 minutes Total Time: 40 minutes

Notes

* The [Pistachio Crème](#) and **Almond Crème** or [Chocolate Ricotta Crème](#) from Sicily are amazing –sweet, nutty, and delicious. A little goes a long way. You can also choose to substitute with a high-quality Nutella.

Chef Tip

These crepes are great just with a drizzle of maple syrup instead of stuffing them. Or just top with a dollop of whipped cream and dusting of powdered sugar.

The crepes are best when freshly made, but you can store in the refrigerator covered well with plastic wrap for a day before serving. Add fillings, sauces, and fruit just before serving.

Categories: Desserts, Breakfast & Brunch, Pistachio Crème, Almond Crème, Chocolate Crepes, Crepes, Banana, Strawberry, Raspberry, Chocolate Sauce, Home Made Chocolate Sauce, Easy Dessert, Valentine's Day, Valentine Dessert, Special Occasion Dessert, Making Crepes, Melipone Vanilla