
KITCHEN CONNAISSEUR

Chocolate Crepes with Sun Dried Cherry Sauce



Who could believe that this is a low fat dessert! It is simple and elegant and promises to be a stylish grand finale to any dinner. The filling and crepes can be made ahead of time, but they should be assembled just before serving. Serves 6-8.

ingredients

FILLING

- 500 ml** Ricotta Cheese, 5%, strained overnight
- 1/3 Cup** White Sugar
- 1 Tbsp** Orange Zest, finely grated
- 1 Tsp** Pure vanilla extract
- 1/4 Cup** **Sun Dried Cherry Sauce**

CHOCOLATE CREPES

- 3/4 Cup** Flour, all-purpose
- 1/3 Cup** Cocoa Powder
- 1 1/2 Tbsp** White Sugar
- 3** Large Eggs
- 1 Cup** 2% Milk
- 3 Tbsp** Butter, unsalted, melted

SAUCE

- 1/2 Cup** **Sun Dried Cherry Sauce**

instructions

Filling

Using a mixer, thoroughly mix all the ingredients together. Cover and refrigerate.

Chocolate Crepes

1. Using a mixer, blend the dry ingredients together. Add the eggs, milk, and melted butter and blend until thoroughly mixed (approximately 20 seconds). Cover and refrigerate for at least 1 hour or overnight.

2. Using a teflon crepe pan dip the heated pan in the crepe batter according to the manufacturers instructions. Makes about 30 crepes. Freeze what you don't plan to use.

Sauce and Assembly

1. Gently heat 1/2 cup of Sun Dried Cherry Sauce.
2. Place 1/4 cup of filling in the centre of the cooked side of the crepe. Spread and fold as desired.

Serve with Sun Dried Cherry Sauce.