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# 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.