



COOKS ON MAIN

*for the everyday chef*

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## Chocolate & Cream Crêpes with Berries

*makes about 12 crêpes*

A delightful dessert, these chocolate crêpes feature a just-sweet-enough mascarpone and whipped cream filling. Topped with fresh macerated berries and a mint garnish, every single bite is a sweet, creamy delight!

### **Crêpe Ingredients:**

3 eggs  
1-1/2 cups whole milk  
1/4 teaspoons salt  
4 tablespoons unsweetened cocoa powder  
1/3 cup sugar, plus 2 tablespoons sugar  
4 tablespoons butter, melted  
1-1/2 cups flour  
oil or butter for coating pan's surface

### **Filling Ingredients:**

1 cup fresh raspberries, washed  
1 cup fresh blackberries, washed  
1 cup fresh strawberries, sliced, stems removed  
1 cup Mascarpone cheese  
1 cup heavy whipping cream, (3 cups whipped)  
1 tablespoon powdered sugar  
Mint leaves, cut in chiffonade for garnish

### **Directions:**

1. Prepare the crêpe batter: In a food processor or blender, mix the eggs, milk, salt, cocoa powder, and sugar together. Blend thoroughly. Add the melted butter and blend again. Add the flour to the mixture and mix until just combined; do not over mix. The batter should be the consistency of heavy cream.
2. Pour the batter into a large mason jar and cover. Let the batter rest in the refrigerator for 2 hrs, or for even more time, up to 1 day.
3. In a medium bowl, sprinkle the raspberries, blackberries, and strawberries with 2 tablespoons of sugar and set aside to macerate.
4. Prepare the whipping cream by beating with one tablespoon of powdered sugar in a stand mixer until stiff peaks form. Fold the mascarpone into the whipped cream until incorporated. Chill well while preparing the crêpes.
5. When ready to make the crêpes, heat a crêpe pan or nonstick skillet over medium heat. Swipe the cooking surface with a canola oil-soaked paper towel or with a bit of butter. Pour 1/3 cup batter (more or less depending on the skillet and size of crêpes being made) on to the hot skillet and immediately swirl the batter to coat the surface. The batter will quickly set and the top will become dry looking with little bubbles forming. Once you're able to loosen the edges of the crepe and check the bottom for golden brownness; about 1-2 minutes, flip the crêpe and cook the other side for another 30 seconds - 1 minute. Remove the finished crêpe from the pan and place on a waiting dinner plate.
6. Assemble the crêpes: Place a generous dollop of the whipped cream and mascarpone cheese into the center of each crêpe. Fold the edges toward the center to form a square shape and top with the macerated berries and a garnish of fresh mint.