



Crêpe de Cacao

NIBBLEDISH CONTRIBUTOR

Ingredients

BATTER: • 100g plain flour • 2 eggs • 1 tbsp corn oil • 150ml UHT milk combined with • 1/4 tsp salt COCOA TOPPING : • 55g butter • 1 cup icing sugar • 1/2 cup cocoa powder • 2 egg yolks • 1/2 tsp salt • 250ml UHT milk • 180ml water • 1 tsp vanilla essence • 1/2 cup corn flour MANGO COULIS: • 100g mango, diced • 100g mango puree • 50g sugar • 10g ginger, diced

Instructions

1) To make the crepe batter, sift flour into a bowl, make a well in the centre and gradually stir in the eggs, oil and milk mixture. Mix well to form a smooth batter. Sieve, then cover and stand for 50 minutes. 2) Pour one to two tablespoons of the batter into a heated non-stick pan. Tilt pan in a circular motion until the pan bottom is coated with a thin layer of the batter. Cook over medium low heat until lightly browned. Fold crepe into a quarter. 3) At this point, your batter is ready to go, and you can begin making the crepes whenever you are ready. You can the batter a few hours or even a day in advance of when you make the crepes. If you let it sit for a long time, the butter will separate from the rest of the batter, but you just need to whisk it for ten seconds or so, and it will be ready to use. 4) Layer every crepes with mango coulis to desirable height. TO MAKE MANGO COULIS: Saute diced mango and ginger. Add sugar and mango puree. Cook for a short while FOR THE TOPPING; 1) Put butter, cocoa powder, sugar, egg yolks and the rest of the ingredients into a saucepan. 2) Stir well to combine over a low fire until mixture turns into a fairly thick spreadable consistency. 3) Cool the mixture completely, and then gently pour the chocolate topping over the cake. 4) Allow the chocolate topping mixture to spread by itself over and down the sides of the cake. 5) Place cake on a stand and let the topping set.