

# Crêpe, chocolate ganache, icing sugar

## Recipe for 4 portions

### Description

Crêpe roll and stuffed with chocolate ganache

### Note

If you want to avoid the resting time, use warm milk in the crêpe batter preparation. Moreover, once cooked, pancakes can be frozen and used for brunch over the weekend.

### Ingredients

#### For the crepe

- 250 Ml Milk
- 120 Gr Flour
- 2 Unit(s) Egg
- 30 Gr Sugar
- 5 Ml Vanilla extract

#### Ganache

- 125 Ml 35% cooking cream
- 100 Gr Dark chocolate
- 15 Gr Softened butter

#### Topping

- 2 Tbsp Icing sugar

### Preparation

- Preparation time **30 mins**
- Resting time **60 mins**

#### Crêpe preparation

In a large bowl, combine all ingredients for the crepe batter and mix with a whisk until smooth. Let the dough rest for 1 hour. In a hot nonstick skillet, drizzled with vegetable oil, pour a little bit of batter to cover the bottom of your pan and cook 30 seconds on each side.

#### Ganache

Boil your cooking cream, place your chocolate in a very dry bowl, pour the cream over it to boil. Wait 20 seconds, then start to mix delicately with your whisk, Once the chocolate has completely melted, add the butter (ointment texture)  
Finish mixing it well so that it is homogeneous.

#### To serve

Place pancakes on a plate, one on top of the other then spread with chocolate ganache...one at a time, then you can roll it up.

Finish by dusting with icing sugar.

**Bon appétit!**