

Gundel palacsinta ; crepe, hazelnuts, chocolate, candied orange and dried fruits

Recipe for 4 persons

Description

Hungarian pancakes with nuts, fresh and candied orange served with a dark chocolate sauce.

Note

Serve immediately as these crepes are better eaten hot.

Ingredients

Crepe

- 100 Gr Flour
- 2 Unit(s) Egg
- 200 Ml Milk
- 1 Pinch(es) Salt

- Butter

Garnish

- 50 Gr Raisins blonds
- 50 Ml Amber rum
- 50 Gr Hazelnuts
- 50 Gr Sliced almonds
- 50 Gr Candied orange peel
- 1 Stick(s) Cinnamon
- 75 Ml Milk
- 75 Gr Sugar
- 2 Unit(s) Orange

- Butter

Chocolate sauce

- 150 Ml 35% whipping cream
- 75 Gr Dark chocolate

- Butter

Preparation

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

Preparation

Cut into pieces the candied orange peels. Place raisins and candied orange peel in a bowl. Cover with rum and let stand.

Peel the oranges and remove the segments.

Crepes

In a large bowl, combine all ingredients for the crepe batter and mix with a whisk until smooth. Let the dough rest for 15 minutes. 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.

Garnish

Coarsely chop the nuts with a knife. Drain the raisins and candied orange peel.

Pour the milk into a saucepan, add the nuts, sugar, cinnamon, drained raisins and drained orange peel. Cook over medium heat for a few minutes. The mixture should thicken. Remove the pan from the heat. Let cool.

When the mixture is cold, add the rum in which the raisins have soaked.

Sauce

Bring the cream to boil, pour it on the chocolate and stir it until it reaches a smooth consistency.

On the plate

Fill the pancakes with the nut mixture by rolling or folding them into 4.

Place them on your plates, drizzle with the chocolate cream and decorate with orange segments.

Bon appétit!