

Maple Crêpes, caramelised apples

Recipe for 4 persons

Description

Crêpe roll and stuffed with maple custard topped with caramelized diced apples.

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

- 125 Ml Milk
- 60 Gr Flour
- 1 Unit(s) Egg
- 15 Gr Sugar
- 2 Ml Vanilla extract

For the maple sirop caramelized apple

- 30 Gr Brown sugar
- 60 Ml Maple syrup
- 2 Unit(s) Cortland apple

Preparation

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

General preparation

Peel and cut apples into small cubes.

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.

Caramelized apple preparation

In a hot nonstick skillet, add a knob of butter and sauté the apple with brown sugar. Cook for 4-5 minutes in order to caramelize the apples.

To serve

Place the rolled pancakes on a plate on each other and then garnish with caramelized apples and maple syrup.

Bon appétit!