

Blueberry Lemon Bliss

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Makes 8 Crepes

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For Crepes:

1 cup All-Purpose Flour sifted

½ tsp Salt

⅛ tsp sugar

2 Eggs

1 ½ cups Milk (I use 2%)

Zest from 1 Lemon

2 TBSP Unsalted Butter melted

1 ½ cups fresh Blueberries

3 TBSP Sugar

3 sprigs fresh Mint (keep leaves on stems)

8 oz. Mascarpone Cheese

6 TBSP Lemon Curd

Powdered Sugar, Whipped Cream and fresh Mint for garnish

1 tsp Butter for pan



To make the crepes, combine the first 7 ingredients and whisk thoroughly making sure there are no lumps. Heat a non-stick skillet (10 in. base) over medium high heat. Add 1 tsp of butter to the pan and carefully spread it around with a paper towel. Discard the paper towel. Pour ¼ cup batter into the prepared pan. Holding the pan at an angle, pour the batter at the top edge so it flows across the pan, then quickly swirl the pan until the batter has covered the bottom evenly. Cook for 2 minutes or until the edges turn golden brown and start pulling away from the sides of the pan. Flip the crepe and cook for another 30 seconds. Remove to a platter until it's time to assemble the crepes. Repeat until all of the batter is gone. For presentation, trim the crisp edges of the crepes by folding them in half on a cutting board and trimming the edges with a pizza cutter. (Crepes can be made the day before.)

For the filling, combine mascarpone cheese and lemon curd

For the blueberry compote, put the blueberries, 3 TBSP sugar and mint in a saucepan over medium heat and cook until berries start to breakdown and sauce thickens (about 15 minutes removing the mint sprigs after 8 minutes). Keep warm.

To assemble: Heat the same skillet you made the crepes in over medium heat. Using a rubber spatula spread some of the mascarpone mixture over one half of a cooled crepe. Place the crepe in the bottom of the non-stick skillet to heat the crepe for about 20 seconds. Fold the other half of the crepe over the half with the filling. Fold one side over to meet the other so it forms a triangle. To serve, spoon some of the blueberry compote on a plate. Place the crepe on top. Dust with powdered sugar and garnish with whipped cream and fresh mint.