

# Crêpe maple, caramelised apple

## Recipe for 4

### 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

- 125 Ml Milk
- 60 Gr Flour
- 1 Unit(s) Egg
- 15 Gr Sugar
- 2 Ml Vanilla extract
- 250 Ml 35% cooking cream
- 220 Gr Dark chocolate
- 30 Gr Softened butter
- 2 Tbsp Icing sugar

### Preparation

- Preparation time **30.00 mins**
- Resting time **60.00 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.

#### To serve

**Bon appétit!**