

Crêpes with warm Cherry Sauce

Ingredients:

2 Eggs
1 cup Flour
Salt
1.5 cups Milk
30 g clarified Butter
Cherries

(Yields about 12 crêpes)

Preparation:

Crêpes:

Pour flour and salt in a bowl, add the eggs and mix slowly while adding the milk. Mix until the dough is smooth, then add the cleared butter and, if you want, a shot or two of raspberry liquor. The finished dough should have the consistency of heavy cream, if not, add more milk.

Wipe a crêpe skillet with cleared butter, heat it until it smokes slightly and start baking away.

Cherries:

Heat cherries with some brown sugar, and a little bit of cherry marmalade in a pot, the berries must not disintegrate!

Keep them warm until the crêpes are ready.

Presentation:

Cover one half of the crêpe with the berry mix and fold the other half over. Arrange some of the mix around the crêpe.