

Crespelle ai lamponi e mele

Raspberry and Apple Crêpes

1 cups unbleached all-purpose flour
1 cups whole milk
½ cup cold water
4 large eggs
¼ cup (4 tbsp) unsalted butter; plus more for cooking crepes
2 tbsp sugar
Pinch of salt
4 cups fresh raspberries
10 tbsp sugar (5/8 cup)
4 medium Gala apples
1 cups white wine
½ tsp ground cinnamon
1 pint plain yogurt
Fresh mint sprigs for garnish

Crepes

In a blender, combine flour, milk, water, eggs, butter, sugar and salt; puree until smooth. Transfer to a bowl and let stand covered, 30 minutes.

Melt 1 tablespoon butter in an 8-inch well-seasoned crepe pan or nonstick skillet over medium-high heat. Pour in 3 tablespoons batter, immediately tilting and rotating skillet to coat bottom. (If batter sets before skillet is coated, reduce heat slightly for next crepe.) Return skillet to heat and cook crepe until set and golden brown underneath, 1 to 2 minutes. Loosen edge of crepe with a heatproof rubber spatula, then flip crepe over carefully with your fingertips and cook until just set, about 30 seconds more. Transfer crepe to a plate. Make 15 more crepes in same manner, adding a little more butter to skillet before each one, and stacking them as cooked.

Filling

In the bowl of a food processor, puree 1 ½ cup raspberries and ¼th cup sugar until smooth. Force mixture through a fine-mesh sieve into a bowl; discard seeds. Set raspberry sauce aside.

Core apples and cut into ¼-inch wedges. In a large skillet, combine apples, remaining 6 tbsp sugar and wine; bring to a boil, then reduce to a simmer and cook, covered, until apples are beginning to soften, about 3 minutes. Uncover and continue to cook until fruit is softened, about 2 minutes more. Stir in remaining raspberries and cinnamon, cook 1 minute more.

Fold crepes in half, then divide onto serving plates. Top crepes with filling and fold crepes over. Divide yogurt and raspberry sauce among plates. Garnish with mint, if desired.