



## CHEF KAT WEATHERS™

### **French Crêpes with Lemon Cream, Strawberries & Pistachios**

Yields 4-6 servings

#### *Crêpes:*

2 large eggs

1 cup whole milk

1/3 cup water, plus more as needed

1 cup unbleached all-purpose flour

1/2 teaspoon sea salt

1 teaspoon granulated sugar

1 teaspoon vanilla bean paste

2 tablespoons melted unsalted butter, plus more for cooking crêpes

#### *Lemon Cream:*

8 ounces cream cheese softened

1/2 cup powdered sugar

1 teaspoon vanilla bean paste

Zest and juice of 1 lemon

#### *Strawberries:*

1 cup strawberries, thinly sliced

1 tablespoon sugar

1/8 cup pistachios finely chopped

*To prepare crêpe batter:* Place eggs, milk, water, flour, salt, sugar, and the 2 tablespoons of melted butter in a blender. Blend into a smooth batter with the consistency of heavy cream. If the batter is too thick, whisk in additional water, 1 tablespoon at a time. Consistency should be like heavy cream. Cover and refrigerate for at least 30 minutes or up to overnight.

Heat an 8-inch nonstick skillet over medium-low heat until hot enough for a drop of water to sizzle on contact. Brush the surface of the skillet pan with a thin layer of melted butter using a silicone pastry brush.



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Gently stir the batter and pour about 1/4 cup into the middle of the pan, tilting the pan quickly in all directions to evenly coat it with a thin layer of batter. Cook crêpe until the edges turn golden brown, 60 to 90 seconds. Gently lift the edge of the crêpe with an offset spatula and quickly flip. Cook the second side until the batter is set, another 30 to 60 seconds.

Transfer the crêpe to a plate and top with a sheet of parchment paper. Repeat with the remaining batter, brushing the pan with more butter, as needed. Stack the crêpes, layered between sheets of parchment, to prevent sticking. You will need at least 8 crêpes for serving.

In a medium bowl, combine all the lemon cream ingredients and set aside

In a small bowl, toss the strawberries and sugar and set aside.

*To Serve:* Top crêpe with a layer of lemon cream. Place strawberries and a sprinkle of pistachios on half of the crêpe. Fold in half, then in half again to form a triangle.

Dust with powdered sugar and top with additional lemon cream, strawberries, and pistachios.