

Chocolate Crepes filled with Raspberry Mascarpone Cheese

Yield: 4 servings

2 large eggs
1 cup whole milk
1/3 cup water
3/4 cup all-purpose flour
1/4 cup unsweetened Dutch process cocoa powder
3 tablespoons sugar, divided
Pinch of salt
6 tablespoons melted unsalted butter, divided
8 ounces mascarpone cream
2 tablespoons raspberry jam
1 teaspoon vanilla paste
1 cup fresh raspberries

To prepare crepe batter: Place eggs, milk, water, flour, cocoa powder, 2 tablespoons sugar, salt and 2 tablespoons melted butter in a blender. Blend into a smooth batter. Cover and refrigerate for at least 30 minutes or overnight. If the batter becomes too thick, whisk in additional water 1 tablespoon at a time until it has the consistency of heavy cream.

To prepare filling: In a medium bowl, use a whisk to together the mascarpone cheese with the remaining 1 tablespoon sugar, raspberry jam and vanilla. Set aside.

To cook crepes: Heat a 9-inch crepe pan or high-quality, nonstick skillet over medium-low heat until hot enough for a drop of water to sizzle on contact. Brush the surface of the crepe pan with a thin film of melted butter using a silicone pastry brush.

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

Transfer the crepe 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 crepes, layered between sheets of parchment, to prevent sticking. You will need at least 8 crepes for serving.

To serve: Using an offset spatula or the back of a spoon spread the mascarpone mixture on the crepes, roll-up and top with fresh raspberries.. Transfer to a plate and serve immediately.