



INGREDIENTS

CREPE BATTER

- 3 medium size eggs
- ½ cup of granulated sugar
- 3/8 cup of melted unsalted butter
- 1 TSP of vanilla extract
- 1 cup of sifted cake flour
- 1 ¾ cups of full fat milk

CUSTARD FILLING

- 2 egg yolks
- ½ cup of granulated sugar
- Pinch of salt
- ¼ cup of cake flour
- 1 cup of full fat milk
- 1 ¼ cup of whipping cream
- 1 TSP of vanilla

OTHER

- ½ cup of clarified butter

TOPPING

- 1 cup of sliced strawberries



CUSTARD FILLED CREPE CAKE

By Caterina Romano's kitchen

DIRECTIONS

1. In a blender, add the eggs, sugar, butter and vanilla and blitz everything together for 30 seconds.
2. Add the flour slowly and the add the milk. Give it a final blitz. Place the batter through a sieve in a large bowl to discard the impurities. Plastic wrap the bowl and refrigerate for 1 hour.
3. In a medium glass bowl whisk together the egg yolks, sugar and salt. Add the flour and continue whisking until it forms into a paste.
4. Heat the milk until it almost come to a boil. Add a couple of tablespoons of the hot milk to the custard (temper the eggs) and mix. Transfer the remaining milk to the custard and mix.
5. Transfer the mixture to the pot over medium heat and continue mixing until the custard thickens. Transfer the custard to a glass bowl. Place plastic film over the custard. This will prevent a film to form on the top of the custard. Refrigerate for 1 hour.
6. Place a crepe pan over medium heat. When hot, brush the surface with the clarified batter. Ladle ¼ cup of the batter into the pan. Tilt the pan to distribute the batter in an even layer. Let the crepe cook for 2 minutes on the first side or until the edges start to look dry. Flip the crepe and use the spatula to smooth it out. Cook the second side for 30 seconds until the crepe releases from the pan.
7. Brush the pan with butter and continue this process until all of the batter is used.
8. Back to the custard. Add the vanilla to the whipping cream and mix. Transfer to a glass bowl and using a hand mixer, continue mixing until soft peaks form. Remove the custard from the fridge, give it a mix and add it to the whipping cream. Use the hand mixer and mix until all are combined evenly.
9. Place one crepe on a cake stand. Place a dollop of custard on the crepe and using an offset spatula spread it almost to the edges. Repeat the process with all of the crepes.
10. When half way, place a layer of sliced strawberries on the batter. Add the next crepe and continue as before.
11. Garnish the cake with a layer of custard and top it with sliced strawberries. Refrigerate overnight before serving

ENJOY THE CUSTARD FILLED CREPE CAKE