

Zebra crêpes




VALRHONA
Let's imagine the best of chocolate®

Zebra crêpes

AN ORIGINAL RECIPE BY *l'École Gourmet Valrhona*

Makes approx. 10 crêpes

Required utensils:

Pipette

CRÊPE BATTER

Preparation time: 15 minutes

Rest time before use: 4 hours

Baking time: 20 minutes

250g	Pastry flour*
1	Pinch of salt
2 tbsp	Caster sugar
150g	Eggs
50cl	Whole milk*
50g	Unsalted butter
70g	CARAÏBE 66% chocolate
30g	50% Almond & Hazelnut Praliné
	40% hazelnut spread (optional for serving)

*See the nutrition tip section at the end of the recipe to use an alternative to these ingredients.

Mix together the flour, sugar and salt. Add the eggs, then gradually add the milk. Add the melted butter, then mix again. Separate the batter into one third and two thirds. In the first third, add the **praliné** and the melted **CARAÏBE 66%** chocolate. Leave to sit in the refrigerator for several hours. Then, pour the coloured batter into a pipette. Heat up a frying pan and add a knob of butter. When the frying pan is hot, pour the coloured batter onto the pan, creating a whirl effect. After a few moments, pour a ladleful of plain crêpe batter on the whirl. Once the crêpe has formed it will take up the whole surface of the crêpe pan. Fry each crêpe on both sides at a medium heat and repeat until you run out of both batters.

Chef's tip

To add a gourmet touch, fill your crêpes with praliné or 40% hazelnut spread before rolling them.

Nutrition tip

To make this recipe gluten-free, replace the 250g of wheat flour with 200g of rice flour and 50g of potato starch.

To make this recipe lactose-free, replace the 50 cl of milk and the 50g of butter with 50cl of your choice of plant milk: almond, hazelnut, soy, oat, etc.



Come relish a truly delicious experience at the Cité du Chocolat in Tain l'Hermitage and take part in our pastry-making workshops and courses.

For more information, go to the Valrhona Cité du Chocolat website: www.citeduchocolat.com / Valrhona - 26600 Tain l'Hermitage - France     www.valrhona.com