

Mango Crepes

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CATEGORY: Dessert

SERVES: 4 – 6

INGREDIENTS: 2 cups flour, 4 eggs, 2 cups milk, 1/4 cup melted butter, 2 tbsp. sugar, 1/2 stick of butter, 1/2 cup sugar, 1/2 cup orange liqueur, 1 cup of mango puree, 1 tbsp. vanilla, 1 tsp. orange zest and some mango slices for garnish.

DIRECTION: Blend 2 cups flour, 4 eggs, 2 cups milk, 1/4 cup melted butter, 2 tbsp. sugar until well blended . Refrigerate for an hour. Pour 2 to 3 tablespoons of the mixture into a hot, greased medium skillet. Turn the pan just pour the mixture to get it spread well throughout the crepe pan and forms. Brown on one side and flip. Brown the other side, remove and reserve. Repeat until exhausting the mixture. Melt 1/2 stick of butter with the remaining sugar to form a caramel. Stir in liqueur, vanilla, orange zest and mango puree, if to dry add some orange juice. Stir well . Fold crepes in four, put in the syrup for a minute. Arrange on plates in threes and drizzle with syrup. Garnish with slices of fresh mango. If you want you can add a little more orange liqueur to the pan in and flambé crepes before serving.

Optional: serve with some vanilla ice cream.