

# **Blue Talon Bistro**

## **CRÊPE GATEAU®**

### **by Chef David Everett**

**(serves 8 - 10)**

#### Ingredients

24 ea.            Freshly Made Crêpes  
16 oz.            Blackberry Jam - warmed until soft and spreadable  
6 oz.             Chocolate Honey Glaze - for icing the cake

#### Directions

Place the first crêpe on the serving plate and top with a thin layer of the preserves. Place a second crêpe directly on top of the first and top with preserves. Continue until all crêpes have been layered into a neat, smooth sided cylinder. Chill until the layers are set. Carefully spread warm ganache over the arranged crêpes, resulting in the appearance of a standard cake.

To make Chocolate Honey Glaze, combine 12 oz. of good chocolate in a double boiler with 8 oz. of unsalted butter and 3 oz. of honey. Whisk the glaze once it is melted and pour it over the cake.

Note: You can ice the cake with your favorite chocolate icing if you prefer.

#### To Make Crêpes:

4 ea.            Whole Eggs  
2 cup            Milk  
2 cup            All Purpose Flour  
2 Tbsp          Melted Butter  
to taste        Fine Sea Salt

#### Directions:

Puree all ingredients in a high powered blender until smooth. Allow to rest for one hour.

You will need a crêpe pan or a non-stick pan on medium heat. Using a small ladle, put enough batter in the pan so that it just coats the pan as you tip it to spread the batter around evenly. Using a crêpe turner or thin spatula, turn the crêpe after 15 or 20 seconds. When it is light golden brown, remove crêpe to cooling rack or parchment paper and repeat.

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