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## Stuffed apple crêpes with marscapone cheese

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Portions : 4

### **INGREDIENTS**

#### **Crêpe pastry**

150 ml (2/3 cup) milk  
1 whole egg  
5 ml (1 tsp.) sugar  
1 pinch of salt  
60 ml (4 tblsp.) flour  
15 ml (1 tblsp.) melted butter

#### **Stuffing**

60 ml (4 tblsp) unsalted butter  
4 apples, peeled and cut into quarters.  
60 g (4 tblsp) maple syrup  
180 g (6 oz) marscapone cheese

In a bowl, mix together milk, eggs, sugar and salt. Add flour and whisk.

Put the mix through a fine strainer.

Let the pastry sit for 5 minutes in the refrigerator.

Add the melted butter.

Heat a crêpe pan. Using a ladle, pour enough batter to cover the bottom of the pan and make a thin crêpe. Cook 2 minutes each side.

Preheat oven at 160 °C (325 °F).

In a hot pan, heat the butter and gently cook the apple pieces.

About mid-way through cooking the apples, add the maple syrup. Let cool.

In each crêpe, deposit 15 ml (1 tblsp) marscapone and 4 to 5 apple quarters. Close each crêpe by folding it into 3.

Put stuffed crêpes on a cookie sheet and cook in the oven 5 minutes.

Serve with your favourite ice cream or with maple syrup.

*This recipe was created by Pasquale Vari, chef de cuisine and professor at l'Institut de tourisme et d'hôtellerie du Québec. [www.lepoulet.qc.ca](http://www.lepoulet.qc.ca).*

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