

Crêpes cake

CUISIMAGES

Ref :
5009

Type :
Cake

Preparation :
15 min
Rest:

Cooking :
10 min
At 150°C

Cost :
  

Difficulty :
  

Origin :




For 6/8 persons

- 20 crêpes (see recipe)
- 100 g of dark chocolate
- 100 ml of single cream
- Raspberry jam



Melt chocolate over a very low heat (or bain-marie).

Add cream.

Mix to obtain a smooth and homogeneous paste.



Distribute chocolate on top of 1st crêpe.

Cover with another crêpe.



Distribute raspberry jam, and so on until forming the crêpes cake.

Preheat the oven at 150°C for 15 min and heat crêpes cake for 10-15 min.



Suggestion
Variante
Wine

Decorate with icing sugar and the remaining of chocolate and jam.
Marmalade (instead of jam).