

More than 1 hour

Serves 8

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Ingredients:

Crêpes:

- 4 eggs
- 4 cups (1L) milk
- $\frac{3}{4}$  cup (150g) sugar
- 1 tsp (5ml) vanilla extract
- 2 cups (350g) flour
- $\frac{1}{2}$  tsp (3ml) salt
- $\frac{1}{4}$  cup (60g) butter, melted, divided

Topping:

- 4 nectarines, stone removed and sliced
- 3 plums, halved and sliced
- 1 pineapple, peeled and sliced
- $\frac{1}{3}$  cup (80ml) syrup preserved ginger +  $\frac{1}{3}$  cup (80ml) extra syrup
- 2 tubs (250g each) cultured cream (crème fraîche)
- $\frac{1}{3}$  cup (80ml) coconut flakes, toasted

### **GOOD IDEA**

Crepes can be made up to 2 days in advance and stored in the fridge.

#### Method:

1. Whisk eggs, milk, sugar and vanilla until smooth and frothy.
2. Add flour and salt and whisk to just combine.
3. Chill for at least 1 hour. Whisk before using.
4. Heat a 20cm non-stick pan over a medium heat.
5. Brush lightly with some butter and ladle a spoonful of batter in the pan.
6. Working quickly, swirl pan to evenly coat and cook crêpe until bubbles form on the surface and edges are golden.
7. Carefully flip and cook on the other side for a few seconds. Transfer to a plate.
8. Repeat, to create about 25-30 crepes. Cool.
9. Toss fruit with chopped ginger and an extra drizzle of syrup to coat.
10. Mix cultured cream and ginger syrup to form a thick spread.
11. Place a crêpe in the centre of a flat plate or cake platter.
12. Dollop a spoonful of ginger cream on base crêpe, spread to cover and sandwich with a second crêpe.
13. Repeat with remaining ingredients.
14. Add a generous spoonful of ginger cream on the final layer and decorate with syrup-soaked fruit.
15. Scatter with flaked coconut and serve.

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