



## *Crepes Filled with Lemon Souffle*

### Crepes:

- 2 eggs
- 3/4 cup milk
- 1 T. brandy (or 1 t. vanilla)
- 1/2 cup + 1 T. flour
- 1 T. sugar
- 1 T. butter, melted
- pinch of salt
- 2 T. extra butter, melted to coat pan

### Lemon Souffle:

- 4 T. butter
- 2/3 cup sugar
- pinch of salt
- 3 T. cornstarch mixed with 1-1/2 cups cold water
- 3 lemons, juiced and zested
- 5 eggs, separated
- extra sugar

### For the Crepes:

1. In a blender, combine the eggs, milk and brandy. Then blend in the flour, sugar, butter and salt. Let the batter sit for 40 minutes.
2. Place an 8-10" non-stick skillet on medium heat. Use a piece of paper towel, dipped in the 2T. melted butter and lightly butter the bottom of the pan.
3. Pour 1/4 cup of batter into the pan and immediately begin to swirl the pan around to spread the batter evenly across the bottom. Once the crepe is set (about 2 minutes) and you begin to see the edges brown, gently loosen the edges of the crepe with a spatula and flip the crepe over. Cook for an additional 20 seconds. Remove crepe from pan and stack on a plate. Continue making crepes, remembering to lightly butter the pan each time. (If the crepes begin to cook too quickly, turn the heat down to medium-low.) When you've used up all the crepe batter, cool the crepes and cover them with plastic or foil and refrigerate until ready to fill. Using a 10" pan, you will get 6 crepes out of the recipe.

### For the Lemon Souffle:

1. Preheat oven to 400° F. In a saucepan, melt the 4 T. butter. Add the sugar, salt, cornstarch mixture and the juice and zest of the lemons. Stir and bring to a boil over medium-high heat. Stir constantly until mixture thickens. Remove pan from heat and whisk in the egg yolks. Put pan back on low heat and cook for 2 minutes. Transfer mixture to bowl and let cool.

2. Beat the egg whites until stiff. Fold in the cooled lemon mixture.

3. Butter the bottom of a large casserole dish. Place 2-3 large spoonfuls of the souffle down the center of a crepe. Fold each side of the crepe over the top. Place in the casserole dish. Fill the rest of the crepes. Before placing in the oven, sprinkle a bit of sugar over the tops of the filled crepes. Bake for 15 minutes, until puffed and lightly browned. Serve immediately.

Note: If you have any left-over souffle mixture, you can spoon it into small, buttered ramekins. Sprinkle the tops with sugar and bake as directed above.