



PEANUT BUTTER & CHOCOLATE FILLED CREPES

Indulge in these delightful crepes filled with creamy peanut butter, rich chocolate ganache, and fresh strawberries and bananas. Perfect for a special breakfast or dessert!

Yield: 8 Crepes



INGREDIENTS

RICH'S Chocolate Ganache Base (#24585)

Heavy Cream

Dark or Semi-Sweet Chocolate

1 C Smooth peanut butter

4 Eggs

1 C Milk

4 tbsp. Butter, Melted

2 C All Purpose Flour

1 C Water

1/2 tsp. Salt

1 Carton of strawberries

2 Bananas, sliced

5

Fill the crepes with smooth peanut butter, ganache filling, sliced strawberries and bananas. Fold into quarters and top with ganache drizzle. Serve hot

DIRECTIONS

1

Combine the eggs, milk, butter, flour, water and salt in a blender. Pulse for 10 seconds. Pour mixture into a bowl and refrigerate for at least 1 hour

2

Prepare the ganache base according to package instructions. For the filling, create a 1:1 ratio of ganache base to chocolate. For the drizzle, create a 2:1 ratio of ganache base to chocolate. To thicken, add smooth peanut butter and mix over low heat. Remove from heat and set aside

3

Add the crepe batter to a lightly oiled griddle over medium-high heat using approximately ¼ cup of batter per crepe. Tilt the pan in a circular motion so the batter evenly coats the surface.

4

Cook each crepe 1-2 minutes until the top is no longer wet and the bottom has turned a light brown. Gently flip using a spatula and cook for an additional minute or until the other side is golden brown