

Crepes with Raspberry Sauce

Ingredients (For Crepes):

3 large eggs
¾ cup cornstarch
1 cup milk
1/8 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon sugar
3 tablespoons unsalted butter, melted
1 tablespoon clarified butter

Preparation:

Place all ingredients except clarified butter in a blender and blend at high speed for 10 seconds. Heat an All-Clad 8" Fry Pan on medium heat until hot enough to sizzle a drop of water. Brush lightly with clarified butter and pour a scant ¼ cup of batter into the center. Immediately tilt pan to cover bottom with batter. Cook until top starts to dull and edges begin to brown. Use a small spatula to lift a corner of crepe and gently turn it with fingers. Cook another 10 seconds, or until just lightly browned. Invert the pan over a plate and crepe will release.

Yield: approximately 12 crepes

Raspberry Sauce:

¼ cup raspberry jam
2 tablespoons sugar
¼ cup water
1 tablespoon kirsch - (optional)

Combine jam, sugar and water in an All-Clad 1.5 Quart Sauce Pan and simmer about 2 minutes. Add kirsch and chill.

To Serve: Crepes can be folded into triangular wedges, garnished with raspberry sauce and topped with optional garnishes below.

Garnish (optional):

¼ cup slivered almonds
Fresh raspberries and powdered sugar