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| Strawberry crepes | 10 portions |
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| Ingredients | Units | Qty |
|---------------------------|--------|------|
| Crepes | | |
| flour | g | 250g |
| salt | pinch | 1 |
| sugar | g | 30 |
| eggs | ea | 2 |
| milk | lt | 0.5 |
| oil | ml | 60 |
| Strawberries | punnet | ½ |
| Butterscotch sauce | | |
| sugar | cup | ¾ |
| Boiling water | cup | ¼ |
| Unsalted butter | g | 50 |
| Brown sugar | cup | ¼ |
| Vanilla bean | each | ½ |
| Thick cream | ml | 100 |

Method

1. In a food processor mix flour salt sugar, eggs, strawberries, milk and oil together and rest for 1/2 hour. Cook crepes in a large pan and store.
2. Make butterscotch sauce: Dissolve sugar in a saucepan over gentle heat until a deep gold. Carefully pour on boiling water and stir until smooth. Remove from heat and stir in butter and brown sugar. Return to heat and stir until mixture is smooth and brown sugar has dissolved. Stir in vanilla and cream and set aside.
3. To assemble: Heat a portion of butterscotch in frypan, place two strawberries cut in half. Place the mixture into a middle of crepe and fold up. Save some of the sauce to garnish the plate. Serve with rhubarb ice cream