

23 April 2007 / 9.30am to 2.30pm

THIN CRÊPES CANNOLO WITH EXOTIC FRUITS  
RASPBERRY COULIS

Presented by  
Ezio Gritti

	Ingredients:
	<u>Crêpes Cannolo</u>
50gms	Plain Flour
1tbsp	Caster Sugar
1	Whole Egg, Lightly Beaten
100ml	Fresh Milk
2tbsp	Orange Juice
	Butter, for Pan-Frying
	Icing Sugar, for Dusting
	Vanilla Sauce, for Serving
	<u>Exotic Fresh Fruits</u>
30gms	Unsalted Butter
To Taste	Caster Sugar
100gms	Mango, Peeled and Diced
100gms	Papaya, Peeled and Diced
100gms	Kiwi, Peeled and Diced
100gms	Pineapple, Peeled and Diced
50ml	Cointreau
	<u>Raspberry Coulis</u>
300gms	Raspberry Pureé
To Taste	Sugar Syrup



Recipe Notes:

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## Method for Cooking:

1. For the Exotic Fruits:  
Melt unsalted butter in a frying pan. Add sugar and prepared fruits and sauté until caramelised. Flame with cointreau and set aside.
2. For the Crêpes Cannolo:  
Place flour and caster sugar in a bowl and make a well in the centre and add beaten egg. Gradually add in the liquid ingredients in a thin stream and whisk vigorously until the batter is smooth. Heat a knob of butter in a frying pan until foamy; then pour in a small ladle of batter in the centre of the pan. Tilt the pan to cover the entire base and cook for 1 minute on both sides. Remove crêpes with a palette knife and transfer to an even work surface. Add caramelised fruits onto the centre of the crêpe and roll tightly into a cylindrical shape.
3. For the Raspberry Coulis:  
Mix well the raspberry pureé and sugar syrup in a bowl and then pass the sauce through a sieve.
4. To Serve:  
Spoon the raspberry coulis onto each serving plate. Cut the crêpe into thick slices and place on top of the raspberry coulis and sprinkle with icing sugar. Serve with a vanilla sauce.