



HOME CHEF

VALENTINE'S DAY BREAKFAST

Chocolate Strawberry Crêpes

With Cream-Cheese Strawberry Filling and Chocolate Syrup



We're not usually given to poetry in the Home Chef offices, but Valentine's Day deserves that extra effort. Ahem... "Strawberries are red / These crêpes are dark brown / Bring together the two / And you won't be let down." Maybe that won't make it into the next Norton Anthology, but when you stuff these dark chocolate crêpes with sweet strawberry cream cheese filling and drizzle them with chocolate syrup, you, too, may find yourself at a loss for words.

OVERVIEW



TIME TO PREPARE



INTERMEDIATE RECIPE



DAYS BEST COOKED BY

NUTRITION

Calories: 911
Carbohydrates: 129g
Fat: 35g
Protein: 29g
Sodium: 414mg
per serving

DIETARY



NUT-FREE

DRINK PAIRING

Start this special day off with a mimosa. Grab some orange juice and a nice bottle of sweet Champagne. Add as much (or little) orange juice to the Champagne as you'd like.

INGREDIENTS

3 oz. Frozen Whole Strawberries
4 oz. Cream Cheese
5 Tbsp. Cocoa Powder
1 Cup Flour
½ Cup Liquid Egg
2 Cup Whole Milk
2 Tbsp. Light Brown Sugar
3 oz. Strawberry Preserves
1 Ruby Red Grapefruit
1 Tbsp. Powdered Sugar
2 oz. Chocolate Syrup

WHAT YOU NEED

Cooking Spray

EQUIPMENT

Mixing Bowl
Small Bowl
Medium Non-Stick Pan
Wire-Mesh Strainer

DID YOU KNOW?

Go thin to win for the best crêpes. Pour just enough with one hand to coat the pan, and swirl the mixture in a circular motion quickly with your other hand. Don't worry about holes—you can always patch the crêpe with a spoonful of extra batter.



Make the Batter and Quarter Strawberries

Set **strawberries** out on counter to thaw and **cream cheese** beside it to soften. In a medium bowl, whisk **cocoa powder** and **flour** together. Then add **liquid egg, milk** and half the **brown sugar** to the bowl and whisk together thoroughly so batter is smooth with no lumps. (It should be about the same consistency as pancake batter.) Find a ¼ cup measure for pouring crêpes. Once thawed, quarter strawberries, reserving juice.



Make the Filling

In a small bowl, combine **strawberry preserves** and **cream cheese**. Mix thoroughly and set aside in refrigerator.



Cook the Crêpes

Heat a medium non-stick pan over medium-high heat. Lightly coat pan with **cooking spray** and add enough **batter** to coat the bottom of pan, about ¼ cup for a 10" pan. *Swirling the pan will help spread it out evenly.* Cook **crêpe** for about 30 seconds, or until it can be easily flipped with a spatula. Flip and cook an additional 10 seconds, transfer to a plate, and cover with an inverted plate. Repeat this process until batter is gone—you should make around 8 crêpes total, depending on the thickness and how much batter you used.



Assemble the Crêpes

Place a spoonful of **filling** in **crêpe** and spread to cover almost entire surface. Fold in half, then in half again to make little quarters. Repeat this process with all remaining crêpes.



Prepare Grapefruit

Halve **grapefruit** through its center, so the "North Pole" is one piece and the "South Pole" is the other. To make grapefruit easier to eat, you can separate the segments. Using a small sharp knife, slice a circle around the flesh, between the flesh and peel. (Be careful not to cut through the peel.) Next, slice between the flesh and membrane that separates the segments of fruit, making little triangles. You'll be able to use your fork to pop out the wedges of grapefruit. Sprinkle remaining **brown sugar** over grapefruit halves.



Plate the Dish

Place half of the **crêpes** on a plate. Hold a wire-mesh strainer above the plate and sprinkle **powdered sugar** into it, lightly shaking the strainer to beautifully dust your crêpes. Garnish with a drizzle of **chocolate sauce**, and **quartered strawberries and juice**. Serve with **grapefruit half** and enjoy!

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