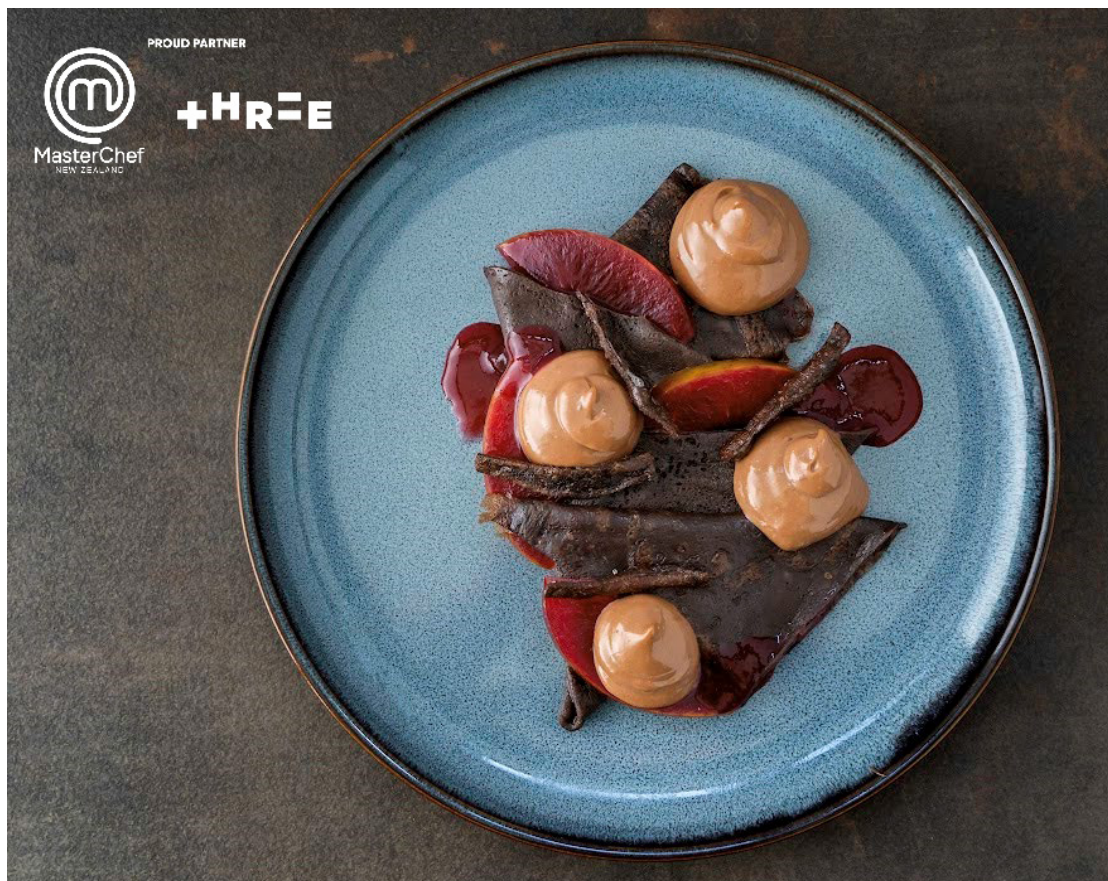




Alice's Pinot Noir Crepes

Preparation Time: 45 minutes **Cooking Time:** 1 hour **Makes:** 1 portion





PROUD PARTNER



Alice's Pinot Noir Crepes

Measurements & Ingredients:

Ingredient	Quantity
Chocolate Crepes	
Butter	1Tbsp
Milk	¾ Cup
Flour	1/3 Cup
Cocoa	1Tbsp
Salt	Pinch
Egg	1
Smoked Chocolate and Rosemary Crème Patisserie	
Diced Butter	50g
Milk	1 Cup
Rosemary Sprigs	2
Sugar	2Tbsp
Cornflour	2Tbsp
Eggs	3
Whittaker's 86% Cocoa Ghana Extra Dark Chocolate	40g
Smoking Gun	1
Pickled Plums	
Vinegar	½ Cup
Water	½ Cup
Sugar	¼ Cup
Salt	Pinch
Plums, deseeded and peeled	4
Plum Jam	
Plums, deseed and chop	6
Sugar	2Tbsp
Vanilla pod	1
Rosemary Sprig	1



Method:

CHOCOLATE CREPES

1. Warm milk and butter together just until the butter melts.
2. Add the milk and butter to the blender with the rest of the ingredients. Blend until smooth.
3. Strain into a jug, cover and rest in the fridge for 40 minutes.
4. Brush a pan with melted butter and cook the crepes.
5. With one crepe, slice and fry in hot oil until crispy, remove from the oil and sprinkle with salt.

SMOKED CHOCOLATE AND ROSEMARY CRÈME PATISSERIE

1. Heat milk, rosemary, and sugar in a pot until simmering. Remove from heat and let it infuse for 10mins.
2. Remove rosemary stems. Bring milk up to a simmer again.
3. Whisk together eggs and cornflour.
4. Slowly pour over and whisk the milk into the eggs.
5. Return to the heat, stir until thickened and a bubble emerges.
6. Remove from heat, pour back into the blender, add butter one cube at a time.
7. Add chocolate and blend until smooth.
8. Taste and add salt.
9. Strain, set aside in the fridge to cool.
10. Smoke with a smoking gun for 3 minutes. Taste and smoke some more if needed.

PICKLED PLUMS

1. Heat the vinegar, water, sugar, and salt.
2. Cool in the fridge.
3. Once cold, add the plum and pickle.



Method Continued:

PLUM JAM

1. Deseed and chop plums roughly
2. Add to a pot with sugar, vanilla, and rosemary.
3. Simmer until saucy.
4. Take off heat and remove the sprig of rosemary.
5. Add jam to the blender blend until smooth, strain and set aside.