

Crepes fruit compote and crème fraiche

Two portions

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| 250g white sugar | 200ml water |
| 500g berries (you can use frozen or fresh) | 50g crème fraiche |
| 4 Van Dyck Crepes | |

- 1) Boil sugar and water until sticky (soft ball stage)
- 2) Add fruit and stir gently until the fruit and sugar mix together, do not over cook as the fruit will break apart
- 3) Warm crepes in microwave until hot
- 4) Present crepes folded into quarters, fill with fruit and a top with a spoon full of crème fraiche, grizzle spare syrup around plate.

Crepes with dry cured bacon, caramelized banana, drizzled with maple syrup

Two portion

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| 4 rashers of dry cure bacon | 50g butter |
| 2 banana | 4 Van Dyck crepes |
| maple syrup to taste | |

1. Melt butter in a none stick pan, on medium heat, until just starts to foam, cut bananas in half length ways, and again in half across, giving you 8 pieces all together, put the bananas in to the pan and gently cook on both sides until golden, but not too soft as they will fall apart.
2. Cook the bacon in either the oven, grill or in a pan, until crisp.
3. Warm crepes in microwave or oven
4. Pace the bacon into the crepes and fold them into four, place in center of plate, arrange the bananas on top then drizzle the syrup to your delight. And serve

Crepes roulade filled with orange chocolate gnash and chocolate orange sauce

(Devon recipe)

Two portions

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| 1 Orange zested | 200g good dark chocolate |
| 200ml cream | 4 Van Dyck crepes |
| 100ml extra cream for sauce | |

1. Heat cream and zest slowly in a pot, when it comes to the boil add broken chocolate
2. Take off the heat and stir until chocolate is melted
3. Pour $\frac{3}{4}$ of mix into a bowl and Leave to cool
4. Take the remainder and put back on moderate heat, add extra cream, stir to a smooth a sauce remove from heat, put to one side ready to garnish crepe
5. Once the gnash (chocolate mix) is cool it will firm up, before it is too firm, spread over the crepes and roll them up and place them into the fridge to set fully
6. When set, cut in half on an angle, place on a plate, in a cross stack, drizzle chocolate sauce around or over and serve

Crepes with cinnamon cream cheese filled with dried apricot and walnuts

(Devon recipe)

Two portions

100g soft cream cheese
50g dried apricot diced
soft brown sugar to taste

50g walnuts
pinch of ground cinnamon
4 Van Dyck crepes

1. Soften the cream cheese so that it is pliable, by mixing or blending
2. add cinnamon, fruit, walnuts and a little brown sugar. Taste to see if the sugar content is good.
3. Spread cream cheese mix over crepes, then roll up
4. Place in fridge to set, then cut on the angle and place on the plate,
5. Sprinkle nuts and fruit over crepes to garnish (not included in ingredients)

Cooked and presented by:

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