

## Lemon Ricotta Crepes

with Almonds & Fresh Apricots



40-50min



2 Servings

## What we send

- 3 apricots
- 1 container milk <sup>7</sup>
- 2 containers ricotta <sup>7</sup>
- 1 oz sliced almonds <sup>15</sup>
- .5 oz apricot preserves
- 5 oz all-purpose flour <sup>1</sup>
- 5 oz granulated sugar
- 1 lemon
- 2½ oz confectioners sugar

## What you need

- butter <sup>7</sup>
- 2 large eggs <sup>3</sup>
- vanilla
- kosher salt

## Tools

- blender
- medium nonstick skillet
- microplane or grater

## Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 560kcal, Fat 22g, Carbs 70g, Proteins 19g

## 1. Make crepe batter

In a microwave safe bowl, melt 3 tablespoons butter. In a blender, puree flour, milk, melted butter, 2 tablespoons of the granulated sugar, 1/2 teaspoon salt, 1/2 cup water, and 2 large eggs, until smooth, about 30 seconds (batter should resemble very thin pancake batter). (Alternatively mix ingredients in a medium bowl with a whisk.) Let batter rest at room temperature until step 4.

## 4. Toast almonds

Place almonds in a 10-inch nonstick skillet and set over medium-high heat. Toast almonds, stirring constantly, until golden brown and fragrant, 2-4 minutes. Watch closely. Transfer to a small bowl. Wipe skillet clean.

## 2. Macerate fruit

Zest lemon, then squeeze 1 tablespoon juice into a medium bowl, separately. Halve apricots, then remove pits. Cut into 1/2-inch pieces. To bowl with lemon juice, add apricots, 1 tablespoon granulated sugar, and apricot jam. Gently toss to coat.

## 5. Make crepes

Heat same skillet over medium. Lightly coat with butter. Pour 1/4 cup batter into skillet, tilting pan to evenly coat bottom. Cook until crepe is golden on bottom and edges easily lift from pan, about 1 minute. Lift edge of crepe with a spatula, then gently flip with fingertips. Cook until just set, 30-45 seconds. Slide crepe onto a plate. Repeat with remaining batter, adding butter as necessary.

## 3. Make lemon ricotta

In another medium bowl, combine ricotta, lemon zest, 1/2 teaspoon vanilla, and 3 tablespoons of the granulated sugar. Whisk until light and fluffy, about 1 minute.

## 6. Finish & serve

Serve crepes topped with lemon ricotta, apricots and their juices, toasted almonds and confectioners' sugar sifted over top. Enjoy!