



Bastille Day Lemon Ricotta Crepes

with Almonds & Fresh Apricots



40-50min



2 Servings

We're all for living the "treat yourself" lifestyle, especially on the weekend, and these crepes are the perfect way to bring a restaurant-worthy brunch straight to your kitchen table. We pair these thin, tender crepes with fresh macerated apricots, sweetened whipped lemon-ricotta, and toasted sliced almonds for a nutty crunch. The best part about this picture-perfect plate is it tastes as good as it looks!

What we send

- 5 oz all-purpose flour ¹
- 8 oz milk ⁷
- 5 oz granulated sugar
- 1 lemon
- 3 apricots
- ½ oz apricot preserves
- 2 (4 oz) ricotta ⁷
- 1 oz sliced almonds ¹⁵
- 2½ oz confectioners' sugar

What you need

- unsalted butter ⁷
- kosher salt
- 2 large eggs ³
- vanilla

Tools

- microwave
- blender
- microplane or grater
- medium (10") nonstick skillet

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, Protein 19g



1. Make crepe batter

In a microwave-safe bowl, melt **3 tablespoons butter**. In a blender, combine **flour, milk, melted butter, ½ cup water, 2 large eggs, 2 tablespoons granulated sugar, and ½ teaspoon salt**; blend until smooth, about 30 seconds (batter should be a very thin pancake batter). (Alternatively, whisk to combine ingredients in a medium bowl.) Let **batter** rest at room temperature until step 5.



4. Toast almonds

Place **almonds** in a medium 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 out skillet.



2. Macerate fruit

Finely grate **all of the lemon zest**. Separately squeeze **1 tablespoon lemon juice** into a medium bowl. Halve **apricots** and discard pits. Cut fruit into ½-inch pieces. To bowl with lemon juice, add **apricots, apricot preserves, and 1 tablespoon granulated sugar**; gently toss to coat.



5. Make crepes

Heat same skillet over medium and lightly coat with **butter**. Pour in **¼ cup batter** and tilt to evenly coat bottom of skillet. Cook until golden on bottom and edges lift easily, about 1 minute. Lift edge of **crepe** with a spatula, then gently flip with fingertips. Cook until just set, 30-35 seconds. Slide crepe onto a plate. Repeat with remaining batter, adding butter as needed.



3. Make lemon ricotta

In a second medium bowl, combine **all of the ricotta, lemon zest, 3 tablespoons granulated sugar, and ½ teaspoon vanilla**. 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 on top. Enjoy!