

# DINNERLY



## Homemade Lemon Ricotta Crepes with Strawberry Syrup



30-40min



2 Servings

If making crepes has been on your bucket list but the perfect mornings just keep slipping away, now is your chance. All the ingredients in one place, not one but TWO delicious toppings, and papery, delicate crepes looking all elegant on your plate. Do you really need more convincing than that? We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 serving of crepes)

## WHAT WE SEND

- 5 oz all-purpose flour <sup>3</sup>
- 8 oz milk <sup>2</sup>
- 5 oz granulated sugar
- 1 lemon
- ½ oz freeze dried strawberries
- 4 oz ricotta <sup>2</sup>

## WHAT YOU NEED

- 2 large eggs <sup>1</sup>
- 3 tablespoons butter, melted <sup>2</sup>
- kosher salt
- vanilla extract (optional)

## TOOLS

- blender
- microplane or grater
- small saucepan
- medium nonstick skillet

## ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 470kcal, Fat 16g, Carbs 68g, Protein 13g



### 1. Make crepe batter

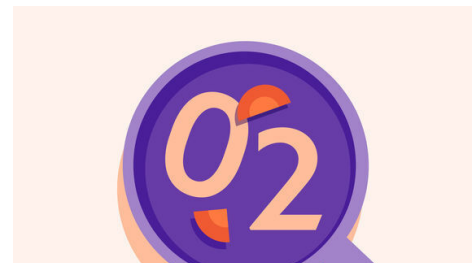
In a blender, combine **flour**, **milk**, **2 tablespoons sugar**, **2 large eggs**, **½ cup water**, **3 tablespoons melted butter**, and **½ teaspoon salt** (if you don't have a blender, whisk to combine in a medium bowl).

Blend until smooth, about 30 seconds (batter should be like a thin pancake batter). Let rest at room temperature until step 5.



### 4. Make crepes

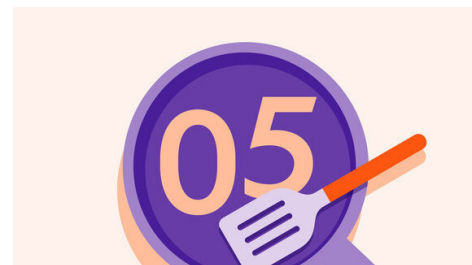
Heat a medium nonstick skillet over medium; lightly coat with **butter**. Pour in **⅓ cup batter** and tilt skillet to evenly coat the bottom. Cook until golden on the bottom and edges lift easily, about 1 minute. Lift edge of **crepe** with a spatula, then gently flip with fingertips. Cook until just set, 30–35 seconds. Slide **crepe** onto a plate. Add more **butter** as you go, as needed.



### 2. Make lemon ricotta

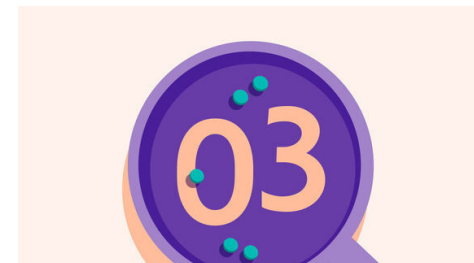
Zest **half of the lemon**. Crush **strawberries** into a powder.

In a medium bowl, combine **all of the ricotta**, **lemon zest**, **3 tablespoons sugar**, and **a pinch of salt**. Whisk until light and fluffy, about 1 minute.



### 5. Serve

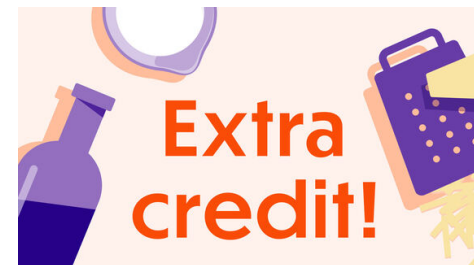
Serve **crepes** topped with **lemon ricotta** and **strawberry syrup**. Enjoy!



### 3. Make syrup

In a small saucepan, combine **remaining sugar** and **½ cup water**. Bring to a boil over medium heat, stirring occasionally. Stir in **strawberry powder** and **½ teaspoon vanilla** (optional); cook, stirring occasionally, until slightly thickened, about 2 minutes.

Off heat, add **¼ teaspoon salt**. Set aside to cool slightly until step 5.



### 6. Pro tip!

You want to butter the skillet well enough so the crepes don't stick, but too much butter will result in crisp, browned, and greasy crepes. Keep in mind that just like pancakes, the first crepe is almost never perfect! Your first crepe may come out a little crisp from picking up the excess butter, but the rest should be just right.