

Mille Crepe Tiramisu



MILLE CREPE TIRAMISU

1 CAKE

INGREDIENTS

CREPES:

- ¾ CUP PLUS 2 TBSP CAKE FLOUR
- ¾ CUP PLUS 1 TBSP AP FLOUR
- ¼ CUP SUGAR
- 2 TSPS. SALT
- 4 LG EGGS
- 5 LG EGG YOLKS
- 8 TBSP (1 STICK) UNSALTED BUTTER,
MELTED & SLIGHTLY COOLED
- 2 CUPS WHOLE MILK
- 3 TBSP COGNAC

TIRAMISU FILLING

- 4 CUPS MARSCAPONE
- 1 CUP CONFECTIONER'S SUGAR
- ½ CUP MARSALA WINE
- 2 TSP VANILLA PASTE
- 1 TSP KAHULA

1/4 CUP COCOA

IN A STAND MIXER WITH PADDLE ATTACHMENT STIR THE MARSCAPONE. ADD IN SUGAR, MARSALA, VANILLA PASTE, KAHULA ON LOW SPEED, STIR UNTIL SILKY SMOOTH.

CAKE ASSEMBLY:

- + REMOVE CREPES FROM REFRIGERATOR
- + ADD 1 CREPE TO THE BOTTOM OF A SPRINGFORM PAN SO THAT IT LIES FLAT
- + ADD ¼ CUP TIRAMISU FILLING AND SPREAD WITH OFFSET SPATULA EVENLY OVER THE CAKE
- + DUST LAYER WITH GOOD COCOA POWDER
- + REPEAT WITH CREPE, FILLING COCOA FOR 17 MORE CREPES

METHOD: CREPES

- + SIFT FLOURS & SUGAR TOGETHER
- + WHISK IN SALT
- + IN A FOOD PROCESSOR COMBINE EGGS & EGG YOLKS, THEN ADD DRY INGREDIENTS.
- + SCRAPE DOWN SIDES AND BUZZ FOR 2 SECONDS
- + ON LOW SPEED SLOWLY ADD MILK, THEN COGNAC, THEN BUTTER
- + STRAIN INTO A BOWL AND COVER WITH PLASTIC WRAP (TOUCH PLASTIC DIRECTLY TO BATTER)
- + LET REST FOR AT LEAST ONE HOUR.

- + PREHEAT YOUR CREPE PAN ON MEDIUM-HIGH HEAT
- + POUR CREPE BATTER ONTO PAN AND QUICKLY TILT THE PAN IN A CIRCULAR MOTION UNTIL THE BATTER COVERS THE ENTIRE SURFACE
- + SET THE PAN ON THE FLAME. IT WILL BE COMPLETELY COOKED IN JUST UNDER A MINUTE.
- + WHEN THE EDGES START TO BROWN, QUICKLY FLIP THE CREPE OVER BY EITHER MAKING A QUICK FLIP, OR USE A SMALL OFFSET TO FLIP IT OVER
- + LET IT SIT FOR A FEW SECONDS ON THE SECOND SIDE AND THE TURN OVER ONTO A PLATE
- + THE RECIPE WILL MAKE ABOUT 20 CREPES AND YOU WILL NEED ABOUT 18 FOR THE CAKE.
- + CHILL FOR AT LEAST 2 HOURS BEFORE ASSEMBLY.