

FELDER S CHOCOLATE CRÊPES, LIME SAUCE

The Recipe

<https://cuisinedaubery.com/recipe/chocolate-crepes/>

These Chocolate Crepes are a simple yet special breakfast, brunch or dessert recipe! Filled with a refreshing lime sauce and a drizzle of chocolate sauce, this is a recipe to make for a decadent and special occasion

Chef: Christophe Felder

Skill: Easy Level

Cuisine: French Cuisine

Courses: Crêpe, Crepe And Waffle, Dessert,

Ingredients

For 16 crepes, 7.08" (or 7 3/32" or 18 cm) in diameter or 13 crêpes, 7.87" (or 7 7/8" or 20 cm) in diameter or 20 crêpes, 6.29" (or 6 19/64" or 16 cm) in diameter

*Chocolate crepes

3/4 Cup Flour (125 grams)

1/4 Cup Cocoa Powder (30 grams)

1 3/4 Cup Whole Milk (400 grams)

2 Eggs 1/4 Cup or 100 grams

1 pinch of Salt

1/2 Cup Cream (100 grams)

4 Tablespoons Sugar (50 grams)

*Lime Sauce

3 Gelatin Sheets

1/2 Cup Cream (120 grams)

2 tablespoons of Water

1 Lemon Zest

4 Eggs 1/2 Cup or 200 grams

2 Tablespoons Sugar (30 grams)

1 Tablespoon Corn Starch (10 grams)

1 Tablespoon Sugar (20 grams)

*Chocolate Sauce

1/4 lbs Dark Chocolate (125 grams)

4 Tablespoons Water (50 grams)

FELDER S CHOCOLATE CRÊPES, LIME SAUCE

With 1 egg For 8 crepes, 7.08" (or 7 3/32" or 18 cm) in diameter

*Chocolate crepes

1/2 Cup Flour (62.5 grams)

2 Tablespoons Cocoa Powder (15 grams)

1 Cup Whole Milk (200 grams)

1 Egg 2 Tablespoons or 50 grams

1 pinch of Salt

4 Tablespoons Cream (50 grams)

2 Tablespoons Sugar (25 grams)

*Lime Sauce

1 1/2 Gelatin Sheets

1/4 Cup Cream (60 grams)

1 tablespoon of Water

1/2 Lemon Zest

2 Eggs 1/4 Cup or 100 grams

1 Tablespoon Sugar (15 grams)

1 teaspoon Corn Starch (5 grams)

2 teaspoons Sugar (10 grams)

*Chocolate Sauce

2 oz Dark Chocolate (62.5 grams)

2 Tablespoons Water (25 grams)

With 3 eggs For 24 crepes, 7.08" (or 7 3/32" or 18 cm) in diameter

*Chocolate crepes

1 1/3 Cup Flour (187.5 grams)

1/2 Cup Cocoa Powder (45 grams)

2 2/3 Cups Whole Milk (600 grams)

3 Eggs 1/3 Cup or 150 grams

1 pinch of Salt

2/3 Cup Cream (150 grams)

1/3 Cup Sugar (75 grams)

*Lime Sauce

4.5 Gelatin Sheets

3/4 Cup Cream (180 grams)

3 tablespoons of Water

1 1/2 Lemon Zests

6 Eggs 3/4 Cup or 300 grams

3 Tablespoons Sugar (45 grams)

2 Tablespoons Corn Starch (15 grams)

2 Tablespoons Sugar (30 grams)

*Chocolate Sauce

FELDER S CHOCOLATE CRÊPES, LIME SAUCE

7 oz Dark Chocolate (187.5 grams)

1/3 Cup Water (75 grams)

With 4 eggs For 32 crepes, 7.08" (or 7 3/32" or 18 cm) in diameter

*Chocolate crepes

1 3/4 Cup Flour (250 grams)

1/2 Cup Cocoa Powder (60 grams)

3 1/2 Cups Whole Milk (800 grams)

4 Eggs 1/2 Cup or 200 grams

1 pinch of Salt

1 Cup Cream (200 grams)

1/2 Cup Sugar (100 grams)

*Lime Sauce

6 Gelatin Sheets

1 Cup Cream (240 grams)

4 tablespoons of Water

2 Lemon Zests

8 Eggs 1 Cup or 400 grams

1/4 Cup Sugar (60 grams)

3 Tablespoons Corn Starch (20 grams)

3 Tablespoons Sugar (40 grams)

*Chocolate Sauce

9 oz Dark Chocolate (250 grams)

1/2 Cup Water (100 grams)

Steps

The crepes batter

1. For the next steps, I use a blender, you may also use an immersion blender (sometimes called 'hand blender')
2. First, pour the liquids : the Eggs (2), the Whole Milk (1 3/4 Cup or 400 g) and the Cream (1/2 Cup or 100 g)
3. Second, pour the powders : the Flour (3/4 Cup or 125 g), the Cocoa Powder (1/4 Cup or 30 g), the Salt (1 pinch) and the Sugar (4 Tablespoons or 50 g)
4. Mix a few minutes
5. Place in the refrigerator, for at least 1 hour (or overnight)

The lime sauce ("Chiboust")

6. Bloom the Gelatin Sheets (3) in cold water (with ice cubes)
7. Separate the egg whites and yolks into two separate bowls

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8. Pour into a saucepan the Cream (1/2 Cup or 120 g) and the Water (2 tablespoons)
9. For the Lemon Zest (1), use a microplane or grater
10. Cook
11. In a mixing bowl, pour in the 4 yolks with the Sugar (2 Tablespoons or 30 g), then beat them together
12. Add in the Corn Starch (1 Tablespoon or 10 g) and beat
13. Once the liquid is hot, stream it into the mixing bowl while beating
14. Transfer back to the saucepan (scrape the bowl with a rubber spatula)
15. Cook, and keep stirring on low heat
16. Cook until custard thickens
17. Remove from heat and add in the bloomed Gelatin Sheets (bloomed in water, then squeeze them to remove the excess of water), and stir
18. Transfer the custard in a plate, and wrap airtight
19. Place in the refrigerator
20. After 30 minutes, remove from the refrigerator, and mix
21. For the meringue : Whip the 4 egg whites to soft peak
22. Towards the end, add the Sugar (1 Tablespoon or 20 g) and whip a few seconds
23. Add 1/3 of the meringue into the cold cream and whip
24. Add in another 1/3 of the meringue
25. From now on, we are no longer whipping but gently folding with a rubber spatula (to preserve the whipped whites)
26. Finish by gently folding the remaining 1/3 of meringue into the batter
27. The cream is ready ! You may keep the cream in the refrigerator

The crepes

28. Remove the crepes batter from the fridge and mix well
29. Heat a griddle or frying pan
30. You may use an electric appliance : To purchase online, see [HERE](#)
31. Lightly oil the frying pan (with a spray or liquid neutral oil such as grapeseed oil)
32. Pour about a ladle depending on how thick you like your crepes, and cook on both sides

The chocolate sauce

33. In a mixing bowl, place the Dark Chocolate (1/4 lbs or 125 g) (preferably chopped)
34. Boil the Water (4 Tablespoons or 50 g)
35. Pour over the chocolate, wait 2 minutes, then stir
36. I transfer it into a Pastry Bag which makes drizzling easier, but this is not necessary

Serving

37. Serve a crepe on a plate
38. Pour some lime sauce
39. And drizzle the chocolate sauce