



# Recipes by Hubert Keller



## Layered Crepe Cake with Blueberries and Ricotta Cheese

### Ingredients:

(Yields: serves 8-12)

#### Crepe Batter

- 2 tablespoons butter
- 2/3 cup all purpose flour
- 2 teaspoons sugar
- 1 pinch salt
- 2 eggs
- 2/3 cups milk
- 1/2 teaspoon vanilla

#### Ricotta Cheese Filling

- 1 ½ cups ricotta cheese
- 5 ounces cream cheese, softened at room temperature
- 3 tablespoons powdered sugar
- Zest of 1 lemon

#### Blueberry Sauce

- 2 cups blueberries
- 1/3 cup sugar
- Juice of ½ lemon
- 1 tablespoon butter
- 2 ½ tablespoons cornstarch
- Butter for crepe pan
- Fresh mint, thinly sliced
- Powdered sugar for dusting

### Directions:

#### To make crepe batter:

Melt butter in small skillet over medium-high heat until the butter takes on a golden brown color. Turn off the heat and let cool slightly.

In a blender, combine flour, sugar, and salt. Run blender for 5 seconds to combine.

Add eggs, milk, and the browned butter to the blender, and run for 20 to 30 seconds.

Scrape down the sides of the blender with a rubber spatula and add vanilla. Run blender on high 10 seconds to combine. Transfer to a bowl and let rest in the refrigerator for 30 to 60 minutes.

#### To make ricotta cheese filling:

In a food processor, combine ricotta cheese, cream cheese, powdered sugar and lemon zest. Process for 30 seconds or until completely combined.

#### To make blueberry filling:

In a saucepan, combine blueberries, sugar, lemon juice, butter, and ¼ cup water. Cover and cook 5-7 minutes over medium high heat or until the mixture is boiling and mostly liquid.

In small mixing bowl, combine cornstarch with 3 tablespoons of cold water, and whisk until smooth.

Pour this cornstarch slurry into the boiling blueberry mixture, whisking constantly until the mixture has thickened.

Let the blueberry mixture cook an additional 1 to 2 minutes to thicken further, then remove from the heat and allow it to cool to room temperature.

#### To assemble:

Melt about ½ tablespoon of butter or enough to just lightly coat a small crepe pan (or 8" non-stick skillet).

Over medium heat, pour ¼ cup crepe batter into the center of the pan, then swirl the pan to spread the batter evenly over the bottom of the pan.

Let the crepe cook for 30 seconds to 1 minute until the edges begin to set. Then carefully flip over and cook on the second side approximately 1 minute until the crepe is thoroughly cooked.

When all crepes have been made, assemble the crepe cake. Begin with a crepe on the bottom and top with a thin layer of cheese filling. Top this with another crepe and then a thin layer of blueberry filling. Continue this pattern until you have a cake that is 8-10 crepes in height.

Top the crepe cake with sliced mint and powdered sugar, slice and serve.

*Decorating tip: If you have an extra crepe, slice a portion of it into very thin strips and place a small mound of strips in the center of the crepe cake, then place a small spoon of blueberry sauce on top, followed by a mint leaf or two.*