

# Copycat Crêpe Brûlée



Preparation time:	30 mins
Serves:	4 people
User Rating:	★★★★☆

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Can't get your hands on the viral Crêpe Brûlée? Why not make it yourself! In this recipe, we'll show you how to recreate every delicious part of the crêpe brulee, right down to the crunchy caramelised top. Skip the queues, grab your favourite sweet fillings and let's start rolling crêpes!



## Ingredients

*For the crêpes:*

- 1 cup flour
- 1 cup milk
- 1 egg
- Pinch salt

*For the custard:*

- 2 eggs
- 1 tbsp sugar
- 1 tbsp cornflour

- 1 tsp vanilla paste
- 1 cup cream

*To serve:*

- 1 cup thickened cream
- 2 tsp vanilla pudding mix (optional, sub sugar)
- 8 strawberries, sliced
- Strawberry sauce, to taste
- 4 small slices cheesecake
- Sugar, to brûlée

## Method

1. For the crêpes, mix all the ingredients in a blender or bowl. Blend or whisk well then set aside to rest.
2. For the custard, mix the eggs, sugar, cornflour and vanilla paste in a medium bowl. Whisk until no lumps appear.
3. Place a small pot on the stove over medium heat, add the cream and heat until barely simmering. Pour the hot cream slowly over the egg mixture, whisking continuously until combined. Then, place the mix back in the pot and return it to a low heat, whisking continuously until thick.
4. Pour the mix onto a plate or small tray, cover and refrigerate until needed.
5. Prepare the whipped cream by adding cream to a medium bowl. Sprinkle pudding mix over the cream and whisk until firm. Refrigerate until needed.
6. Place a large non-stick pan over medium heat and brush with butter. Using a half-cup measure, pour a thin layer of crêpe batter onto the pan and cook for a minute until the edges just begin to come away from the sides. Flip and cook for a further 30 seconds. Repeat until all the mix is gone, it should make 4 large crêpes.
7. To assemble, Place a large crêpe on a clean bench or board, then add whipped cream to one quarter of the crêpe. Lay down a piece of cheesecake, two sliced strawberries and drizzle strawberry sauce.
8. Fold the crêpe in half then roll from the filled end into a cone shape. You can wrap the cone in some baking paper to make it easier to hold.
9. Place the cone into a mug or heatproof glass to help stabilise it, then fill the top with custard and smooth the surface. Sprinkle a thick layer of sugar then carefully blowtorch it until evenly caramelised and dark brown. Repeat with the remaining crêpes.

## Notes

- You will need a blowtorch for this recipe.