



# Chocolate Crepe with Strawberry Preserves and Whipped Cream

## Ingredients

- 4 eggs
- 1 cup milk
- ½ cup flour
- 1/3 cup cocoa powder
- 1 teaspoon [Fustini's Espresso Bean Balsamic](#)
- 2 tablespoons sugar
- ¼ teaspoon salt
- 2 tablespoon butter
- 1-pint cream
- 2 teaspoons [Fustini's Cara Cara Vanilla Balsamic](#)
- 1 pound strawberries, quartered
- zest of 1 lemon
- 1 tablespoon lemon juice
- ¼ cup sugar

# Directions

## Step 1.

In a blender, mix together the eggs, milk, flour, cocoa powder, Espresso Bean Balsamic, sugar, and salt until smooth.

## Step 2.

Heat a 10" nonstick skillet over low heat, add ¼ Tbsp butter followed by ¼ cup of batter to the pan and swirl to coat. Cook for about a minute until edges start to release from pan. Flip crêpe and cook one more minute.

## Step 3.

Place the strawberries in a saucepan with the lemon zest, juice, and sugar. Bring to a boil and simmer until strawberries are mostly broken down.

## Step 4.

Place the cream in a stand mixer fitted with a whip attachment and whip until medium/ peaks are formed, add Cara Cara Vanilla Balsamic and whip for another couple of seconds.

Fill the crepes with the strawberries, and top them with the whipped cream.