



Crepes with Mascarpone and Chocolate

Ingredients

- 2 eggs
- 1/2 cup whole milk
- 1/2 cup club soda
- pinch kosher salt
- 1 cup all-purpose flour
- 1 teaspoon [Fustini's Blood Orange olive oil](#)
- 2 tablespoons melted butter
- [Fustini's All Natural Balsamic Glaze](#)
- powdered sugar

Filling

- 2 cups mascarpone cheese
- 1/2 cup chocolate chips
- pinch cinnamon
- 1/2 cup Bakers sugar
- 1 teaspoon [Fustini's 18 Year Balsamic Vinegar](#)

Compote

- 1 pound cherries - pitted and halved
- 1/4 cup sugar
- zest and Juice of 1 Lemon
- 1 teaspoon [Fustini's Sicilian Lemon Balsamic Vinegar](#)

Directions

Step 1.

Mix all but the butter together in a bowl with a whisk and let sit 30 minutes. Fry thin crepes in melted butter until golden brown and fully cooked. Place a dollop of filling in the center of each crepe and roll up to form. Serve with compote and a drizzle of Fustini's All Natural Balsamic Glaze and a dusting of powdered sugar.

Step 2. Filling

Mix all together and chill.

Step 3. Compote

Place ingredients into saucepan and bring to simmer. Cook until slightly thickened. Remove from heat and let cool.