



Beaufort House Inn ~ Asheville NC 28801
www.beauforthouse.com

Apple Pecan Crepes

Serves 8 -10 (2 crepes per serving)

Ingredients:

- Crepe Batter: See separate Crepe Recipe dependent upon # of servings
- 1 cup of fresh sliced Gala Apples per serving – skin on
- Madeira and Apple Cider
- Maple Syrup - heated
- Hot buttered chopped pecans
- Cinnamon, Fresh Grated Nutmeg, Fresh whipped cream – sprig of fresh mint

Preparation:

- Apples: Wash/slice apples, leaving the skins on. Place $\frac{1}{4}$ cup Apple Cider and $\frac{1}{8}$ c Madeira in bottom of deep pot with apples, layered with cinnamon sprinkle and bring to slow simmer, stirring often until just barely softened.
- These apples may be prepped the night before. Toss sliced apples in the Madeira and Apple Cider with cinnamon, double cover and let sit overnight.
- Pecans: Melt $\frac{1}{2}$ cup butter (1 stick) per 10 servings in a 10" stovetop pan. Place one serving spoonful of chopped pecans into pan with melted butter and toss frequently. Keep warm until serving
- Crepes: Heat griddle to 400' and ladle $\frac{1}{3}$ cup batter into a 6" circle. Cook on each side about 1 minute until golden. Stack prepared crepes on top of each other in a deep covered dish next to the hot griddle to keep warm and soft until serving time.
- Serve with hot maple syrup in small pitchers on guest dining tables

Presentation:

- Place two crepes on each plate. Ladle $\frac{1}{3}$ cup of cooked apples in middle of each crepe and roll up into center of plate, side by side – place seam side down
- Sprinkle hot buttered pecans around the crepes with a drizzle over the top - Garnish with fresh whipped cream, fresh ground nutmeg - Finish with sprig of mint