



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

Ricotta Cheese Crepes with Homemade Cherry Sauce

Serves 8 -10 (2 stuffed crepes per serving)

Ingredients:

Crepe Batter Ingredients:

- 2 ½ cups Half n Half, 5 eggs, 2 cups water, 4 cups Carbon Malted Flour, 2 sticks melted butter

Cherry Sauce Ingredients:

- ½ cup brown sugar + ½ cup Madeira

Ricotta Cheese Filling Ingredients:

- 32 oz Whole Milk Ricotta Cheese, Lemon Zest of 1 large lemon, 1 cup white sugar, 4 tsp vanilla, 2 tsp cinnamon or to taste, Toasted Sliced Almonds – sprig of fresh mint

Preparation:

Crepes: Serves 14 with 2 crepes per person– left over crepes can be frozen or stored in refrigerator for up to 3-4 days

- Whisk eggs until frothy, add water and whisk again, add Half n Half and whisk again
- Add malted flour and melted butter – whisk all together until well blended
- Heat griddle to 400' and ladle ½ cup batter into a 6-8" 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.

Homemade Cherry Sauce:

- 48 oz bag of frozen dark pitted cherries, ½ cup of Madeira, ½ cup light brown sugar
- Slurry – 2-4 Tbsp. of Cornstarch blended with ½ cup water to make a slurry
- Gently heat Madeira and brown sugar until sugar dissolves – Add cherries to heat through stirring frequently
- Add the slurry and lower heat, while stirring, until cherry sauce thickens and keep at a low simmer until ready to serve



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

Ricotta Cheese Filling:

- Mix whole milk ricotta cheese with lemon zest, sugar, vanilla, cinnamon until well blended. Hold in fridge until 30 minutes before serving and then let come up to room temperature for maximum flavor.

Presentation:

- Place two crepes on each plate. Spoon ricotta cheese mixture into middle of each crepe and spread to outer edges. Fold in 4 quarters and place two crepes per serving on plate
- Spoon hot cherry compote sauce over middle of crepes
- Garnish with toasted almonds and sprig of mint or lemon balm