

Crêpe Cake (Yuelin Cui & Henri Boissavy)

Ingrédients

- 200g of flour
- 3 eggs
- 600g of milk
- 20g of butter
- 500g of full-fat liquid cream at 35% fat content
- 50g of caster sugar
- 4 mangoes (for me, 7 or 8 peaches)

Préparation

1. Today, I'm offering you a new recipe from the book *A la Folie* (Raphaële Marchal), a dessert full of freshness, the crêpe cake by Yuelin Cui & Henri Boissavy (T Xuan pastry in Paris).
2. Initially, it's a mango crêpe cake, but as not everyone around me is a fan of this fruit, I chose to replace it with a seasonal fruit, yellow peach.
3. Aside from this change, I followed the recipe, and I really enjoyed this Chinese millefeuille.
4. Light, fruity, and fresh, what more could you ask for ;-) Ready, set, crêpes!
5. Put the flour in a bowl.
6. Add the eggs one by one, then gradually add the milk followed by the melted butter, mixing well at each addition to get a smooth batter.
7. Let your batter rest for about 1 hour, then heat your crêpe pan by adding a little fat (the book suggests making 28cm diameter crêpes, my pan being smaller, I got about 24cm crêpes).
8. When the pan is hot, pour ladles of crêpe batter until the batter is used up.
9. Let the crêpes cool.
10. Whisk the well-chilled liquid cream with the sugar using an electric mixer until you obtain firm whipped cream.
11. Keep the whipped cream in the refrigerator until assembly.
12. Separately, cut slices of mangoes (for me, peaches) about 4mm thick and set them aside for assembly.
13. Fruit Coulis: The leftovers of the fruits used for the whipped cream Caster sugar if desired Using a blender or an immersion blender, puree the leftover fruits into a coulis, adding sugar if you like.
14. Assembly: Place the first crêpe on your serving dish.
15. Cover it with whipped cream, then repeat the operation between 10 and 15 times depending on the size of the cake you want.
16. Every 3 crêpes, add fruit slices over the entire surface of the crêpe.
17. Finish with a final crêpe and keep refrigerated.
18. When serving, pour the fruit coulis over the cake before cutting portions.
19. Enjoy your meal!