



Mille-Feuille de Crepes

INGREDIENTS:

20 Ready to eat crepes

Mascarpone Filling:

2 lb mascarpone cheese

3 zest of oranges

1/2 C honey

Berry Compote:

6 oz blackberries

6 oz blueberries

6 oz raspberries

1/2 Tbsp corn starch

1/2 C raspberry puree

DIRECTIONS:

For cake:

Combine all ingredients for mascarpone filling in a mixer using paddle attachment. Assemble cake in layers with ready to eat crepes followed by a thin layer of mascarpone filling.

For berry compote:

Simmer all ingredients in a pot, excluding raspberries, over low heat until berries are soft. Fold in raspberries.

Serve cake slice with a spoonful of berry compote.



Pair with a
Champagne
Demi-Sec.

Yields 1 Cake

Recipe provided by Sofitel San Francisco, a member of Accor Hotels

Bay 223 at Sofitel San Francisco

