



Crepe and citrus fruits

 25 min
Moderate

For 4 persons

Lemon curd (1)

- 100mL of Lemon juice
- 75g of Sugar
- 85g of Butter
- 1 Gelatin leaf

Assembly (2)

- 4 Sweet yummy crepes (7028)
- 400g of Grapefruit
- 90g of Lime

(1) Lemon curd

- Re-hydrate the gelatin leaf in a cold water.
- Mix in a pot the eggs, sugar and lemon juice. Cook at slow heat continuously whipping.
- When the mix thickens, remove from the heat and add the re-hydrated gelatin.
- Using a hand blender, incorporate the butter by small pieces in the lukewarm curd.
- Wrap with a cellophane paper and keep it in a cool place for 2 hours.

(2) Assembly

- Peel the grapefruit and collect its quarters
- Lay down the crepes preliminarily thawed.
- Garnish with lemon curd on all its surface
- Roll tight and cut the crepe.
- Dispose it at the center of the plate and finish plating by adding lime zests and grapefruit quarters.



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