



The Revisit-Pancake : Framboisier



30 min
Moderate

For 6 Persons

White Chocolate Ganache ⁽¹⁾

- 150g of White chocolate
- 350g of Whipping cream
- 1 Gelatine leaf
- 1 Vanilla Pod

Raspberry compote ⁽²⁾

- 125g of Raspberry
- 90g of Sugar

Assembly ⁽³⁾

- 6 Butter Pancakes (7184)
- 6 Mini fluffy crepes (7177)

⁽¹⁾ White Chocolate Ganache

- Chop the white chocolate.
- Bring to a boil 150mL of the whipping cream with the vanilla pod
- Re-hydrate the gelatin and add it with the hot cream.
- Pour the hot cream on the chocolate, stir slowly and add the rest of the cold cream.
- Place 6 hours in refrigerator.

⁽²⁾ Raspberry compote

- Cook over low heat the raspberries and the sugar for about 20 minutes.
- Keep it in a cool place.

⁽³⁾ Assembly

- Whip the ganache and fill it in a piping bag.
- Pipe small peaks of ganache on the pancake's edge and fill the center with raspberry compote. Overlay with fluffy crepe and repeat the operation.



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