



Cannoli Crepes



20 min
Easy

For 12 pieces

White Chocolate Ganache ⁽¹⁾

- 150g of white chocolate
- 350mL of whipping cream
- 1 gelatin leaf
- 1 vanilla pod
- 30g of pistachio paste

Crepes ⁽²⁾

- 12 Mini fluffy crepes (7177)

(1) White Chocolate Ganache

- Chop the white chocolate
- Bring to a boil 100mL of the whipping cream with the vanilla pod
- Re-hydrate the gelatin leaf and add it to the hot cream
- Pour the hot cream on the chocolate and add the pistachio paste. Stir slowly and add the rest of the cold cream.
- Place 6 h in the refrigerator.

(2) Presentation

- Thaw out the crepe and wrap them around an inox tube
- Bake the crepes on a baking pan in conventionnal oven at 160° for 20 minutes
- Remove from oven and let it cool down a few minutes
- Whip the ganache.
- Garnish the crepes with the ganache using a piping bag and decorate.



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