

What Katie ate...

ROASTED STRAWBERRY, PEACH + ELDERFLOWER BUTTERMILK CREPES

YOU WILL NEED

500g strawberries, hulled
4 large peaches
1-2 tbsp honey
1 tbsp elderflower cordial
1/2 tsp vanilla extract
2 tbsp caster sugar
2 cups plain/all-purpose flour
4 free-range eggs
2 1/2 cups milk
1 1/2 cups buttermilk
Sea salt (optional)
Butter for cooking
250g ricotta
150g crème fraîche

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SERVES 6

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Preheat oven to 180° C/350° F

Scatter strawberries on a non-stick baking sheet sprinkle over sugar, roast in oven for 15-20 mins.

Cut peaches in half, remove stone, cut flesh into small cubes, add to a saucepan along with honey, elderflower cordial and vanilla, bring to a boil then reduce heat and simmer for 15-20 mins or until fruit has broken down and sauce is thickened. Half way through roasting the strawberries add half of them to the peach mixture.

Mash all together using a potato masher.

Sift the flour into a large bowl, make a well in the center, crack in the eggs. Mix milk and buttermilk in a jug then using a whisk combine the flour and eggs together gradually adding the milk to a consistency of thin, runny cream. Add a pinch of salt.

Warm a crepe pan over high heat. Add a small knob of butter and melt. Add about 1/2 cup of batter, swirling the pan to ensure a thin, even coverage. Cook for about 1 minute then using a palette knife or spatula flip the crepe over and cook the other side for one minute or until browned and crispy at the edges.

Turn out onto a plate and repeat with the remaining batter keeping the cooked crepes warm in the oven.

Serve crepes spread with ricotta, crème fraîche (mix these together in a bowl first), peach compote and topped with roasted strawberries.