

Crepes

with Sweet Berries



Dessert



... for the crepes

Stir together the flour, cream of tartar, egg, cream, and 20 grams of sugar until smooth, and cook 4 crepes from the mixture in a hot pan. Stir together the quark, 30 grams of sugar, zest and juice from the orange, and the pulp from the vanilla pod until smooth. Spread the mixture onto the crepes and then roll them up. Caramelize the apple together with the vanilla pod and brown sugar, pour over the crepes, and decorate with berries and mint.

Ingredients to serve 4

- 200 grams flour
- 2 eggs
- 1/2 sachet cream of tartar
- 100 ml cream
- 50 grams sugar
- Zest and juice of one orange
- 200 grams creamy quark
- Pulp of 1/3 vanilla pod
- 120 grams apple, diced
- 30 grams brown sugar
- Some butter for baking
- Berries
- Mint