
ORANGE CREPES WITH SOUR DRIED CHERRY COMPOTE & SWEETENED YOGURT

Serves 6

Crepes

1 cup	Flour
1	Egg
1	Egg yolk
1 ½ cups	Milk
3	Oranges zest
1 tablespoon	Unsalted butter, melted
	Salt to taste

- Place the flour in a bowl.
- In a mixing bowl combine the egg, egg yolk, milk, orange zest and butter, whisk until smooth.
- Slowly add the milk mixture to the flour and whisk until smooth. Season with a pinch of salt.
- Allow to stand about 30 minutes.
- Heat a small non-stick pan with a touch of oil, add about 2 tablespoons of batter to the hot pan and swirl to spread the batter across the pan.
- Cook until golden brown and turn over, cook about 15 seconds.
- Remove from the pan and continue with the remaining batter.

Sour Dried Cherry Compote

1 tablespoon	Unsalted butter
2 cups	Dried cherries
4 cups	Red wine
½ cup	Sugar
1 cup	Greek Yogurt
1/3 cup	Sugar

1 teaspoon Vanilla extract

- To prepare the compote, heat the butter in a large sauté pan until bubbling, add the cherries, wine and sugar, cook until the cherries are tender. Keep warm until ready to use.
- To prepare the yogurt, place the yogurt in a bowl, add the sugar and vanilla and mix well.
- To finish the dessert, fold two crepes into quarters and place on each plate, top with the warm compote and finish with the yogurt. Serve.