

Lemon Blueberry Crepes

A Love and Confections original recipe

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Lemon Curd Ingredients:

- 100 grams Lemon Juice
- 62 grams Unsalted Butter, room temperature
- 62 grams Granulated Sugar (first measurement)
- 62 grams Granulated Sugar (second measurement)
- 12 grams Corn Starch
- 150 grams large Eggs, roughly 3
- Stonyfield Plain Yogurt, for assembly
- Nielsen Massey Vanilla Bean Paste, for assembly

Lemon Curd Directions:

1. In a medium saucepan, combine the Lemon Juice, Unsalted Butter and first measurement of Sugar. Whisk to combine and cook on medium to medium-high until sugar has dissolved and mixture is just simmering.
2. Right before the liquids boil, whisk together the second measurement of Sugar, Corn Starch and Eggs in a bowl big enough to hold the liquid and egg mixtures.
3. Temper the eggs: slowly pour the hot liquid, in a small stream, into the bowl while constantly whisking the eggs. Pour the mixture back into the pan and heat on the stove until it is thick and almost boiling.
4. With a sieve, strain the curd into a clean bowl to insure no overcooked eggs get into the curd. Place plastic wrap directly onto the surface of the curd and let it cool for 30 minutes on the counter, then refrigerate it until it is thoroughly chilled. Can be made a day before use. Can be stored for up to 3 days in the refrigerator. Makes 2-3 cups.

Crepe Ingredients:

- 500 grams Whole Milk
- 200 grams Unbleached All-Purpose Flour
- 50 grams Dixie Crystals Extra Fine Granulated Sugar
- 25 grams Vegetable Oil
- 3 large Eggs
- Pinch of Salt
- Clarified Butter

Crepe Directions:

1. Either in a blender, or in a container with an immersion blender, combine all the ingredients and blend until thoroughly mixed and there are no lumps. Chill in the refrigerator a minimum of 1 hour, preferably 2-3.

2. With either a crepe pan or large flat frying pan, spread on a small amount of Clarified Butter with a pastry brush. Using a measuring cup, pour enough batter to create a thin layer that covers the bottom of the pan. Be sure to swirl the pan, so all the batter is evenly dispersed.
3. Cook the crepe until the bottom is lightly brown, gently flip over and cook for another minute or two (less amount of time than the first side). The first crepe usually comes out bad, so don't worry if it rips or doesn't cook properly.
4. Once the crepe is cooked, slide it out of the pan onto some parchment paper. Continue making crepes, buttering the pan every few times, and stacking the crepes one on top of the other. If not using immediately, let them cool to room temperature, place in a zip top bag and refrigerate or freeze. Makes 12 crepes.

Blueberry Sauce Ingredients:

- 300 grams fresh Blueberries
- 75 grams freshly squeezed Lemon Juice
- 100 grams Honey

Blueberry Sauce Directions:

1. In a medium saucepan, bring the Blueberries, Lemon Juice and Honey to a boil on medium-high heat. Turn the heat down to medium and continue cooking, stirring occasionally for 3-5 minutes. Remove from heat and let it cool slightly before serving.

Assembly:

1. Mix 1/2 cup Lemon Curd with 1/2 cup Stonyfield Plain Yogurt and 1 teaspoon Nielsen-Massey Vanilla Bean Paste. Spread evenly between three Crepes. Fold the Crepes, layer on a plate and spoon the Blueberry Sauce on top. Enjoy!