



## School of Culinary Art



# Crepe Cake

By Chef Kabelo Segone

### Pancakes

- 100g butter
- 675ml milk
- 6 eggs
- 210g flour
- 80g cocoa powder
- 105g sugar
- 1 liter whipped cream

### Ganache

- 225ml heavy cream
- 200g sugar
- 170g chocolate
- 15g butter
- 40g Icing sugar, optional for topping

### Method

1. Make the pan cakes by warming melting the butter and allowing it to brown slightly. Set aside.
2. In the same pot, warm the milk. Remove from heat.
3. In a bowl, whisk flour, cocoa powder, and sugar. Mix in eggs, then gradually mix in butter and warm milk. Chill.
4. On a nonstick anvil hot plate PMA1001 over medium heat, pour  $\frac{1}{4}$  cup of batter, and spread to cover the entire bottom surface. Cook until bottom surface of pancake begins to brown, and then flip. Repeat until all of the crepe batter is used. Cool pan cakes.
5. Stack pan cakes on top of each other, with whipped cream between each layer. Once assembled, trim edges for a cleaner look, if desired.
6. For the ganache, bring the heavy cream and sugar to a boil, and pour over chocolate and butter. Let cool, and spread over the cake.
7. Top with sifted powdered sugar (optional).

**Tip:** Remember to season your cast iron hotplate with oil before the 1st use to increase its lifespan.