
Eid Breakfast Crepes

Cook Time: 15 min

prep Time: 20 min

total Time: 40 min

servings: 6 filled crepes
with 4 extra

Ingredients:

Cashew Pudding

- 1/3 cup (60g) raw cashews, soaked for 3 hours
- 2/3 cup coconut milk (full-fat, canned)
- 1/4 to 1/3 cup (65-95g) cane or coconut sugar
- 1 1/2 tablespoons cornstarch
- 1/2 teaspoon vanilla
- 1 teaspoon orange zest (optional)
- 1 teaspoon orange blossom water (optional)

Crepes

- 1 cup non-dairy milk (almond or oat)
- 4 eggs
- 1 tablespoon coconut sugar
- 1/4 teaspoon salt
- 3/4 cup (105g) buckwheat flour
- 1/4 cup (35g) sweet rice flour
- 1 tablespoon melted butter or coconut oil

For frying and serving

- Butter, ghee or avocado oil or cooking spray
- Berry compote or fruit jam
- Honey or maple syrup
- Desiccated coconut

Instructions:

1. First, make the pudding: drain the soaked cashews and place in the blender with 1/2 a cup of the coconut milk, and sugar. Blend until smooth. Transfer to a small saucepan, add the orange zest, and warm up over medium heat, stirring occasionally. In the meantime, mix the remaining coconut milk with the cornstarch until smooth. Once the cashew mixture starts to bubble, quickly add the cornstarch slurry and whisk constantly until the cream is thick like pudding. Remove from the heat and mix in the vanilla and orange blossom water. Set aside while you make the crepes. It will thicken as it cools. Even better make it in advance and store it the fridge.
2. To make the crepes: place all the crepe ingredients in a blender and blend until smooth. Warm-up a medium frying pan (preferably non-stick) over medium for a few minutes, you can test if it's hot by adding a teaspoon of batter in the middle, and if it turns brown in 20 seconds then it's hot. Remove the pan from the heat, spray with oil (or brush with a little oil) and add about 1/4 to 1/3 cup of batter and swirl the pan, turning it with your wrist, so that it spreads evenly all the way to the sides. Return the pan to the heat, wait for about 1 minute until it turns golden then carefully remove and place on a plate browned side down. Repeat with the remaining batter (or cover and store in the fridge and use within 3 days)
3. To assemble the crepes: add 1-2 tablespoons of pudding a little to the side of the crepe circle, then fold the crepe over to cover the pudding, folding in the sides, then roll over so the seam side is down. Continue with the remaining crepes. At this point, you can move on to the next step, or cover and store in the fridge until you are ready to fry them.

4. To finish the crepes: Heat a little oil in a frying pan, about a teaspoon for 3-4 crepes. Then fry the crepes for about a minute or two on each side until nicely browned. You can also air-fry them by spraying with a little oil first. It takes a little longer and won't be as brown, but they get more crispy. Serve with a sprinkle of desiccated coconut and some fresh fruit or berry compote.