



Banana-Chocolate Crepes with Toasted Hazelnuts

- 6 Tbs. (3 oz./90 g.) unsalted butter, melted
- 1 1/4 cups (10 fl. oz./310 ml.) whole milk
- 2 large eggs
- 1 tsp. sugar
- 1/4 tsp. fine sea salt
- 1 cup (5 oz./155 g.) all-purpose flour
- Canola oil or clarified butter for cooking
- 3/4 cup (6 fl. oz./180 ml.) heavy cream
- 1/4 lb. (125 g.) bittersweet chocolate, coarsely chopped
- 2 bananas, peeled and sliced
- 1 tbs. firmly packed light brown sugar
- 1/4 cup (2 oz./60 g.) toasted, skinned and chopped hazelnuts

In a blender, combine 2 tablespoons of the melted butter, 1 cup (8 fl. oz./250 ml.) plus 2 tablespoons of the milk, the eggs, sugar, and salt. Add the flour and process until smooth, occasionally stopping the blender to scrape down the sides as necessary. Pour into a bowl and cover. Refrigerate for at least 2 hours or up to overnight. (cont...)

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Lightly oil an 8-inch (20-cm.) crepe or nonstick frying pan and place over medium-high heat until hot. Add the remaining 2 tablespoons milk to the batter and whisk well. Pour 1/4 cup (2 fl. Oz./60 ml.) of the batter into the pan and tilt the pan to cover the bottom evenly. Drizzle a little batter into any holes. Cook until the bottom is golden brown, about 1 minute. Flip and cook the other side until golden, about 1 minute more. Transfer to a plate. Repeat with remaining batter, adding more oil to the pan as needed and stacking the crepes, separated by parchment or waxed paper, as they are ready. You should have 8 crepes. Set the crepes aside. (The crepes can be made 2 days ahead, covered with plastic wrap, and refrigerated.)

In a small saucepan, bring the cream to a simmer over medium heat. Remove from the heat and add the chocolate. Let stand for 3 minutes, then whisk until smooth. Cover and set aside to keep warm.

In a frying pan, add 2 tablespoons of the melted butter and warm over medium heat. Add the bananas and cook, stirring gently, until heated through, about 2 minutes. Add the brown sugar and cook until it melts, about 1 minute. Remove from the heat.

Preheat the oven to 350 degrees F (180 degrees C). Lightly brush a rimmed baking sheet with some of the remaining 2 tablespoons melted butter. Place 1 crepe on a work surface. Place a few caramelized banana slices on the lower right quadrant of the crepe. Fold the crepe in half from left to right, then in half again from top to bottom to cover the bananas and form a triangle. Place on the prepared baking sheet. Repeat with the remaining crepes and bananas. Brush the tops of the filled crepes with the remaining melted butter. Bake just until hot throughout, about 5 minutes.

To serve, place 2 crepes on each plate. Drizzle with the chocolate sauce, then sprinkle with hazelnuts. Serve at once. Serves 4.

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