

Berry Mascarpone Crêpes Recipe

A spring-perfect treat for Easter brunch or any special morning

Serves: 4–6

Total Time: 30 minutes

Ingredients:

For the Crêpes:

- 1 cup all-purpose flour
- 1 ¼ cups milk
- 1 large egg
- 2 tbsp melted butter
- 1 tbsp sugar
- ½ tsp vanilla extract
- Pinch of salt

For the Mascarpone Filling:

- ½ cup mascarpone cheese
- ¼ cup cold heavy cream
- 2 tbsp powdered sugar
- ½ tsp vanilla extract
- Zest of ½ lemon

For the Topping:

- Fresh spring berries (strawberries, raspberries, blueberries)
 - Drizzle of honey
 - Powdered sugar (for dusting)
 - Fresh mint leaves (optional garnish)
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Instructions (Using the Wolf Griddle)

1 Make the Crêpe Batter

In a large mixing bowl, whisk together flour, milk, egg, melted butter, sugar, vanilla, and salt until smooth. Let rest for 10 minutes while you preheat the griddle.

2 Heat the Wolf Griddle

Set the **Wolf integrated griddle to medium-low heat**. Lightly grease with butter or a bit of neutral oil.

3 Cook the Crêpes

Ladle about ¼ cup of batter onto the griddle, tilting the pan or using a crêpe spreader to create a thin circle. Cook for 1–2 minutes, until the edges begin to lift and the underside is lightly golden. Flip and cook for another 30–45 seconds.



Wolf's precision temperature control ensures each crêpe is soft, flexible, and golden—never scorched.

Transfer cooked crêpes to a warm plate and repeat.

4 Prepare the Mascarpone Filling

In a bowl, beat together mascarpone, cold cream, powdered sugar, vanilla, and lemon zest until smooth and fluffy.

5 Assemble & Serve

Spread a spoonful of filling onto each crêpe and fold or roll. Top with fresh berries, drizzle with honey, and garnish with powdered sugar and mint.