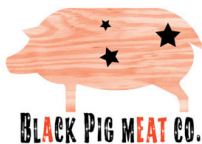


zazu
kitchen + farm



corn crepes w/ strawberries in saba & mascarpone

serves 8+

for dessert or breakfast! saba is sometimes described as baby balsamic. it's the juice of the trebbiano grape reduced into a syrup instead of going through the barrel aging program that makes balsamic

for the crepes:

4 eggs

2 cups milk

1 cup flour

1/2 cup cornmeal

1/4 teaspoon salt

nonstick spray

4 teaspoons soft unsalted butter

for the topper:

1 basket strawberries, rinsed and sliced

1 tablespoon saba

1 teaspoon balsamic vinegar

1/4 cup mascarpone (we make our own, but it can be found in the specialty cheese section)

Blend the eggs, milk, flour, cornmeal, and salt in a blender and let batter sit over night.

Toss the cut strawberries in the saba and balsamic and set aside. Using 12 inch nonstick saute pans on medium high heat sprayed with nonstick spray, cook your crepes until just golden (we use a 2 oz. ladle and a rubber spatula to remove them). To plate, fold the warm crepes in quarters and rub with soft butter. top with strawberries and a dollop of mascarpone.