

MANGO & COCONUT GÂTEAU MILLE CRÊPES

Next up in my 'Around The World' series is a French (although this seems to have angered a lot of people) Crêpe Cake - a delicate and impressive looking number that is made up of a gazillion crepes (mine was 25) all layered between cream (I opted to alternate between Mango and Coconut cause duh), making it the perfect (and kinda high maintenance) no bake kinda cake.

Recipe Makes: 22 to 25 Crepes (inc dud first tries)

W H A T	Y O U D	N E E D	CREPE BATTER	MANGO CREAM	COCONUT CREAM
			300 g Plain Flour, sifted	250 g Mascarpone	160 g Coconut Cream
			Pinch of Salt	255 ml Mango Pulp, tinned	25 g Icing Sugar, sifted
			85 g Golden Caster Sugar	15 g Icing Sugar, sifted	100 g Cream Cheese
			790 ml Whole Milk	150 ml Double Cream	150 ml Double Cream
			4 Large Eggs	½ tsp Vanilla Bean Paste	½ tsp Vanilla Bean Paste
			30 g Unsalted Butter, melted		
			1 tsp Vanilla Bean Paste		

TO FINISH

30 g Desiccated Coconut

M E T H O D

- Grab two bowls. Into one bowl, add all the dry ingredients for your crepe batter and mix. Into the second bowl, add all the wet ingredients and mix.
- Pour the wet ingredients into the dry and use a balloon whisk to thoroughly mix until no lumps remain. Alternatively, add all the ingredients into a blender and blitz until smooth.
- Leave the batter to one side for at least 30 minutes (the longer the better to let the flour hydrate and the gluten to relax).
- Grab yourself a non-stick pan and place over a medium heat. Allow it to heat up before adding a touch of coconut oil or butter to the pan (just a smidge).
- Pour just enough batter into the pan and swirl for an even covering. (FYI I used a 25 cm / 10 inch pan and a 60 ml / ¼ cup measurer for the batter).
- Let the batter cook for a minute or so until the edges start to crisp. Warning, the first one or two will always be rubbish, it's just the pancake rules so don't stress.
- Use a fish slice or offset palette knife to tease the edges away before flipping over and cooking for another 45 seconds to a minute until lightly golden.

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- Remove the crepe and repeat for the rest of the batter. Allow them to completely cool.
- If you are pedantic like me, you can use a 7 inch or 8-inch cake tin base to lay on top of each crepe and cut around for nice, neat edges. Yes, that is very time consuming but if you want that super neat, aesthetic finish, do it.
- Make the mango mascarpone by adding all the ingredients, bar double cream, to a bowl and use the whisk attachment to mix until smooth.
- Pour in the double cream into the mango mix and mix again until you hit medium peak. You want this to be thick but spreadable.
- Make the coconut cream by adding all the ingredients to a bowl and mix again until smooth. Go in with the double cream and again mix until thickened.
- Place a crepe onto your serving plate. Use an ice cream scoop to scoop some of the mango cream on top and use a palette knife to spread to an even layer. Place another crepe on top and this time, scoop on some coconut cream. Repeat this layering process until all crepes are used.
- Use the remaining mango cream to 'crumb coat' the sides and top for a nice even finish.
- Pop the cake into the fridge to set for 1 hour before finishing off with some desiccated coconut on the sides.