

SALTED CARAMEL & BANANA CRÊPE

Perfect for Sunday brunch or as a decadent dessert, this dish brings sweet and salty flavours together to take a unique twist on the quintessential crêpe. Save those spare bananas by chopping them up and freezing them, ready to use in your next smoothie or banana bread.

INGREDIENTS

CRÊPE BATTER

100g plain flour
300ml milk
2 whole eggs
10g sugar
Pinch of salt

SALTED CARAMEL SAUCE

40ml Guernsey Double Cream
30g liquid glucose
20g caster sugar
15g Guernsey Salted Butter
Pinch of salt

TOPPING SUGGESTIONS

Guernsey Salted Fudge
Roasted walnuts
Sliced banana
Banana and chocolate ice cream
Salted caramel sauce

METHOD

CRÊPE BATTER

1. Mix all ingredients together with a whisk to form a smooth batter.
2. Pass the batter through a fine sieve to get rid of any lumps.
3. Allow the batter to rest for 20 minutes before using at room temperature.
4. Lightly grease the pan with Guernsey Salted Butter (melted) before making the crêpe.

FOR THE SAUCE

1. Boil together the cream, liquid glucose and salt in a saucepan and keep aside.
2. In another pan caramelise the sugar.
3. Mix the caramelised sugar and boiled cream in one saucepan and bring to boil on a slow heat, once boiled take it off the heat and add in the butter and allow to cool.



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Crêpe Maison



SERVES
1-2

