



PREP: 20 min
COOK: 20 min
SERVES: 8

Vanilla Bean & Fig Crepe Cake

This stunning crepe cake is brimming with aromatic Queen Madagascar Vanilla Bean Paste, juicy fig compote and sweet maple syrup. Simply prepare the components ahead of time and assemble shortly before serving!

Ingredients

Fig Compote

500g figs, plus extra to garnish
2 tbsp (40ml/55g) Queen Pure Maple Syrup
2 tbsp (40ml) lemon juice (approx 1 lemon)
1 tsp Queen Madagascar Vanilla Bean Paste

Crepes

60g butter, plus extra for pan
2 cups (300g) plain flour
650ml milk

Method - Compote

STEP 1

Chop the figs roughly into 2cm cubes and place in a heavy bottomed saucepan with the remaining compote ingredients. Cook over medium-high heat until the figs are bubbling and the sauce has reduced, about 5 minutes. Take a wooden spoon and press on the figs to break them down as much as possible, then remove from the heat and cool on the bench top

Method - Crepes

STEP 1

Melt butter and set aside to cool. Place flour into a large bowl and slowly whisk in the milk and eggs, making sure there are no lumps. Finally, whisk in salt and cooled melted butter.

STEP 2

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Ingredients

2 large eggs
Pinch salt

Vanilla Cream

1 cup (250ml) thickened cream
1 cup (250ml) sour cream
¼ cup (55g) caster sugar
2 tsp Queen Madagascar Vanilla Bean Paste

Method - Crepes

Heat a 20cm crepe pan over a medium heat, and brush with a thin film of melted butter. Ladle 2-3 tbsp of batter into the pan, and quickly swirl the pan so that the batter spreads into an even layer. Cook until the edges brown and the top looks dry, then carefully flip and cook on the other side for a few seconds. Place on a paper towelled plate and continue until all the batter is used. Set aside in the fridge to cool completely.

Method - Cream

STEP 1

To make the vanilla cream, whip together all the ingredients until medium peaks form. To assemble the cake, place one crepe on a serving dish and spread with 2 tbsp of vanilla cream, place a crepe on top and then top that with 2 tablespoons of the fig compote. Repeat, alternating between vanilla cream and compote until all crepes have been used, finishing with a crepe. Decorate with any remaining compote icing sugar, fresh figs and edible flowers.

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