


# MILLE CREPE CAKE

  Easy











## MATERIALS

Whisk  
Mixer  
Bowl  
Refrigerator  
Non-stick-Saucepan  
Ladle  
Paper-Towel  
Large-Dish  
Plastic Wrap  
Offset Spatula

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

- Granulated Sugar  136 g
- Egg  7 Pieces
- Salt  8 g
- Cold Water  45 g
- White Chocolate  180 g
- All Purpose Flour  452 g
- whole milk  980 g
- Melted Butter  82 g
- Canola Oil  1 Cup
- Powdered Gelatin  9 g



## HOW TO MAKE !

### STEP 01 MAKING THE CREPES


1. Make the crepe batter: In a large bowl, whisk together the granulated sugar, whole eggs, and salt. Add in the flour and continue to whisk until it forms a paste. Add in the whole milk and melted butter and whisk thoroughly. (For best results, let the batter rest overnight or at least for one hour in the refrigerator.) 2. Cook the crepes: In a non-stick saucepan over medium low heat, light rub a paper towel dipped in canola oil. Use a ladle to pour a thin layer of the batter onto the saucepan, turning the pan to cover all the entire base. As the base of the crepe cooks, it will separate and should move away from the pan easily in about 1 to 2 minutes. Taking your fingers, gently pull up the crepe and flip it over. Cook for an additional minute or so. Place on the side and in a large dish and continue to make more crepes with the remaining batter.

### STEP 02 MAKING THE WHIPPED VANILLA GANACHE


3. Dissolve the gelatin: Combine the gelatin and the cold water in a small bowl and stir until it has completely dissolved. Let it sit for 5 minutes so the gelatin fully absorbs the water. 4. Make the hot cream mixture: In a pot over medium heat, bring the cream to a bowl. Remove from the heat and whisk in the gelatin. 5. Make the ganache: Place the white chocolate in a large bowl. Slowly pour half of the hot cream over the chocolate and whisk until incorporated. Add in the vanilla bean seeds. 6. Let it set: For best results, wrap the ganache with plastic wrap pressed against the surface and let it sit overnight in the fridge or a minimum of 6 hours to allow the gelatin to set and the ganache to chill.

### STEP 03 ASSEMBLING THE CAKE

7. Whip the ganache: Remove the chilled whipped ganache from the refrigerator and whisk with it with a stand mixer or hand-held mixer until it forms stiff peaks. 8. Stack the crepes: Using an offset spatula, spread on an even thin layer of the whipped ganache on top of a crepe and top with another crepe. Continue onwards until you've used roughly 30 to 40 layers of crepe. 9. Sprinkle confectioner's sugar on top to finish.

Heavy Cream   
815 g

Vanilla Bean Seeds   
1 Piece

Confectioner's Sugar   
1 Teaspoon

## **INSPIRATIONS**