

Durian Crepe Cake Recipe

Written by Administrator
Monday, 18 July 2011 22:21



After durian butter cake, I have tried with another new type of cake, durian crepe cake. I ate my first mille crepe during my stay in Japan. From there, I get to know mille crepe, a very delicious and special cake. Last year, I ordered one peanut butter mille crepe for Camus on his birthday, and it tasted heavenly.

I wanted to make my own crepe too but due to time concern, I have no chance to make one. This time, since it is durian season, I make a durian crepe.

Besides frozen cheese cake, this is another type of cake where you can make it without oven. The way of making the crepe is the same as making pan cake. You just need to fried the crepe piece by piece, prepare the filling and stack the crepe together with the filling until you get a perfect cake.

So, let's go to the ingredients:

For crepe:

200g plain flour

3 eggs

3/4 tsp salt

3 tbsp sugar

400ml milk

3/4 tsp vanilla essence

70g melted butter

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For filling

450g durian fresh
150ml whipping cream

For crepe:

1. Mix all ingredients for the crepe together until get a smooth runny batter. Strain and rest the batter for 1 hour.



2. Heat up a non-stick flat based pan on medium heat.
3. Grease it with some butter or oil.
4. Pour in a scoop of batter and cooked until the crepe is firm, flip to another side and cook for a while.

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5. Repeat step 3-4 until finish all the batter.
6. Leave the crepe to cool down on plate.

For filling:

1. Remove seeds from durians.
2. Mash durian fresh with a fork till creamy.
3. Whip whipping cream till stiff. Add in the durian fresh and mix till well combined.

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and you can make this recipe like a filling less for this recipe, so you will be sure that

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crepes is also remaining filling with remaining crepe to make durian kum. They are very creamy and

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