

# Chocolate Crepes with Peppermint Ice Cream

## INGREDIENTS

Cocoa Sauce, warmed	18 peppermint candies, coarsely crushed	1/8 teaspoon kosher salt
<b>Peppermint Ice Cream</b>	<b>Chocolate Crepes</b>	1/2 ounce (1 tablespoon) unsalted butter, melted, plus 1/4 teaspoon for greasing pan
3/4 cup milk	1 cup milk	1/2 teaspoon vanilla extract
2 1/4 cups heavy (whipping) cream	2 tablespoons unsweetened cocoa powder	
1/3 cup sugar	2 large eggs	
18 peppermint candies, finely crushed	1/4 cup sugar	
Large pinch of kosher salt	1/2 cup all-purpose flour	

## SUGGESTED COOKWARE

6-inch crepe or nonstick pan

## DIRECTIONS

**1** To make the ice cream: Combine the milk, cream, sugar, finely crushed peppermint candies, and salt in a heavy saucepan. Cook over medium heat, stirring occasionally, until almost simmering. Pour the mixture into a bowl and cool over an ice bath until room temperature. Refrigerate the custard for at least 4 hours or up to overnight. Put the coarsely crushed peppermint pieces in a medium bowl and put it in the freezer.

**2** Strain the custard, discarding the peppermint pieces. Churn in an ice cream machine according to the manufacturer's instructions. Fold the ice cream into the coarsely crushed peppermint pieces. Freeze the ice cream until scoopable, about 4 hours, depending on your freezer.

**3** To make the crepes: In a food processor or blender, process the milk and the cocoa powder until smooth. Add the eggs and sugar and process until smooth. Add the flour and salt and process again until smooth. Mix in the 1 tablespoon melted butter and vanilla extract. Cover and refrigerate for 30 minutes.

**4** Heat a 6-inch crepe or nonstick pan over medium heat. Lightly grease the bottom of the pan with the 1/4 teaspoon butter. Pour about 2 tablespoons of the crepe batter into the pan, rotating the pan so that a thin layer covers the entire bottom. Cook for 1 1/2 minutes. Using the tip of a knife, loosen an edge of the crepe from the pan. With your fingers, flip the crepe over and cook for another 15 seconds. Place the finished crepe on a large plate. Repeat, overlapping the crepes slightly to stack, to make at least 18 crepes. It is not necessary to grease the pan after making each crepe. Wrap the crepes in plastic wrap and store at room temperature until ready to use.

**5** To serve: Fold the crepes into quarters. Place 3 crepes on each of 6 plates. Place a scoop of peppermint ice cream in the center. Pour some of the cocoa sauce over the ice cream. Serve extra sauce in a pitcher on the side.

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**6** In Advance: The crepes can be made 1 day ahead. Wrap in plastic wrap and refrigerate. They can also be frozen for up to 1 week. Wrap in plastic wrap.