



Crêpe Cake with Coconut Cream

🕒 50–60 Min   

Preparation

- 1 Combine the ingredients for the crêpes in a stand mixer or use a hand blender.
- 2 To make the coconut cream: Add the coconut yogurt, cinnamon, honey and the pulp of the vanilla pod to a bowl and combine. Place in the fridge.
- 3 Peel the mangos and use a hand blender to purée the flesh, then add coconut blossom sugar to taste (depending on how sweet the mangos are.)
- 4 Heat a non-stick (crêpe) pan and fry the crêpes on both sides in a little coconut oil.
- 5 Coat the crêpes alternately with the coconut cream and the mango purée. Finish off with the coconut cream. Garnish with slices of mango as required.

HINT: If you want a taller crêpe cake (to serve more people), simply double the quantities of ingredients and layer the cake up twice as high.

Ingredients 4 Portions

🔹 = Kotányi Produkte

2 Stk. Mangoes

For the crêpes

300 ml Almond milk, unsweetened

40 g Coconut flour

40 g Tapioca flour

3 tsp. Coconut sugar

3 tsp. Coconut oil, melted

6 Eggs

1 pinch 🔹 Sea Salt, Coarse

Coconut oil to fry the crêpes

For the coconut cream

250 g Coconut yogurt

2 tsp. Honey

0.5 tsp. 🔹 Cinnamon, Ground

1 Stk. 🔹 Bourbon Vanilla Pods, Whole

