

Crêpe Cake with Coconut Cream

50—60 Min

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

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.