

Strawberry Crêpe Rolls

Course: **Snacks, Breakfast**

Servings	Prep time	Cooking time	Total time
1 servings	10 minutes	10 minutes	20 minutes

Ingredients

For the Crêpes:

- 2 large eggs
- 125g (1 cup) all-purpose flour
- 250ml (1 cup) milk
- 25g (2 tbsp) melted butter
- 1 tbsp granulated sugar

For the Filling:

- 200g (about 1 ½ cups) fresh strawberries, finely diced
- 200ml heavy cream (1 cup)
- 1 packet whipped cream stabilizer (or 1 tbsp cornstarch)
- 2 tbsp sugar (for sweetening the whipped cream)

Directions

Make the Crêpe Batter

- 1 In a medium mixing bowl, whisk together the eggs, flour, milk, melted butter, and sugar until the batter is smooth and free of lumps. Let the batter **rest for 5–10 minutes**. This allows the flour to fully absorb the liquid, resulting in softer crêpes.

Prepare the Filling

- 2 While the batter is resting, wash and finely dice the strawberries. Set aside.
- 3 In a separate bowl, beat the cold heavy cream with sugar and whipped cream stabilizer until **stiff peaks** form. It should be fluffy and able to hold its shape. *Tip:* Make sure your cream is very cold before whipping for best results.

Cook the Crêpes

- 4 Heat a large non-stick skillet over **medium heat**. Lightly grease it with a bit of butter. Pour a small amount of batter into the pan, swirling it quickly to spread it thinly and evenly.
- 5 Cook for about **1–2 minutes** on each side until golden and cooked through. Repeat until all the batter is used (you should get about **3–4 large crêpes**).

- 6 Allow the crêpes to **cool completely** before assembling.

Assemble the Crêpe Roll

- 7 Lay the cooled crêpes slightly overlapping in a long horizontal line on parchment paper or a clean surface. They should form a single, large sheet.
- 8 Spread the whipped cream evenly across the crêpes, leaving a small border around the edges. Sprinkle the diced strawberries evenly over the cream.
- 9 Fold in the short edges, then **gently roll** the entire sheet from one long side into a tight log. Wrap the roll in parchment paper or plastic wrap and chill in the fridge for **15–30 minutes** before slicing. This makes cutting cleaner and helps the roll set.