

Pointe Coupee Pecan

225-490-2025

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Praline Crêpes Arnaud's

813 Rue Bienville New Orleans, LA 70112 504-523-5433

Opened 1918 This quintessential French Quarter restaurant features a Creole menu including both classic & inventive dishes served in the romantic main dining room or the lively Jazz Bistrot. Signature menu items include Shrimp Arnaud & Oysters Bienville, both of which are Arnaud's original creations. Redefine your Sunday with a roaming jazz band that serenades the room & fills the air with smooth sounds of Dixieland jazz. Experience the temptation, celebration, craft, feast, magic & perfection!

Praline Crêpes Batter

- 1 cup all-purpose flour
- 2 eggs
- ½ cup whole milk
- ½ cup water
- ¼ tsp iodized salt
- 2 Tbsp unsalted butter, melted

In a large bowl, mix eggs, milk & water. Mix well & gradually add the flour, mix well. Add butter & salt. Heat a lightly oiled nonstick 10 inch pan over medium high heat. Using a 1 oz ladle, put the batter into the pan. In a circular motion, tilt the pan so the surface is covered. Add more batter if necessary. Cook for about 2 minutes & carefully flip the crêpe & cook the other side. Transfer to a large plate & stack crêpes until ready for filling.

Praline Crêpes Filling

- 1 cup cream cheese
- ½ cup confectioners' sugar
- 4 oz praline liqueur
- 1 tsp vanilla extract
- ¼ cup pecan pieces

Let cream cheese come to room temperature. Add the ingredients to a small mixer or mixing bowl. Mix well & set mixture aside until needed.

Praline Crêpes Sauce

- 10 oz praline liqueur
- 1 Tbsp granulated sugar
- 1 oz cornstarch slurry (2 parts water, 1 part cornstarch)

Add liqueur to small sauce pot over low heat. Bring to a simmer, stir to dissolve sugar. Add the cornstarch slurry & simmer 1 minute. Reserve until ready for use. Reduce if desiring a thicker sauce.

Praline Crêpes Preparation

- Cooked crêpe
- Praline Filling
- ¼ cup melted butter
- 1 cup pecans

On clean surface, lay out the crêpe, place a Tbsp with filler at about 10 o'clock position & a Tbsp at the 4 o'clock position. Fold the crêpe in half & half again to make a triangle shape. Place on baking sheet. Lightly butter each crêpe. Refrigerate until ready for use.

Praline Crêpes

Stuffed Crêpes

Confectioners' Sugar

Praline Sauce

¼ cup toasted pecan pieces

Place crêpes in a preheated 350° oven about 10 minutes, until warm. Remove from oven & transfer to plate. Spoon a light amount of sauce & a couple of shakes of confectioners' sugar. Add toasted pecan pieces. Serve warm.

Yield: 20 Crêpes

As always, Bon Appetit!