



Fruit Crepe Samurai Recipe

Preparation Time	15
Cooking Time	45
Serving Size	20

Ingredients:

FOR THE CREPE

- 1 cup all-purpose flour
- 1/4 tsp salt
- 4 pcs egg
- 1 cup milk, fresh
- 1/2 cup water
- - butter or margarine, for frying

FOR THE SAUCE

- 2 packs all-purpose cream (250ml)
- 1/2 cup sugar, white
- 2 pcs egg yolk
- 1/4 cup reserved fruit cocktail syrup

FOR THE FILLING

- 1 can DEL MONTE Fiesta Cocktail (836g), drained, reserve 1/4 cup syrup

Preparation:

1. CREPE: Mix all crepe ingredients, except the butter for cooking. Mix well. Pour a thin a layer (1/4 cup at a time) of batter in a 6-inch non-stick pan, then tilt to spread out the batter. When the crepe changes color and does not stick to the pan anymore, slide it off onto a plate. Do the same with remaining batter.
2. SAUCE: Combine all ingredients for the sauce in a pot. Simmer over low heat, stirring continuously until the sauce thickens.
3. Lay a piece of crepe on a plate. Put 2 tablespoons of DEL MONTE Fiesta Fruit Cocktail on one side of the crepe. Fold the crepe into half then fold into half again to make a fan. Drizzle with 1 1/2 tablespoons of the sauce.

Chef's Tip

Cook the sauce at low heat to avoid curdling the eggs and turning it into scrambled eggs.

Lusog Notes

Two servings of this dessert gives you vitamin A that helps maintain healthy skin, and vitamin C that helps fight common infections.

Cooking Skills Needed

- Mixing

- Frying
- Simmering

Cooking Tools

- Measuring Cups
- Measuring Spoon
- Pot
- Wooden Spatula

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