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amarula crepes with macerated strawberries

Creme liqueur is a perfect brunch drink. Why not incorporate it to your food?
My amarula crepes & macerated strawberries are the very definition of perfect!

Ingredients

For the crepes

1 cup of flour

5 tablespoons of Amarula Creme Liqueur

5 tablespoons of sugar

1 egg

1 teaspoon of instant cocoa

3/4 cup of milk

For the Strawberries

1 handful of fresh strawberries

2 tablespoons of amarula liqueur

1 teaspoon of sugar

1/2 a teaspoon of cardamom powder

1/2 a lime, squeezed

Method

Chop your strawberries in quarters and put them in a bowl. Add the creme liqueur, the lime juice, cardamom and sugar. Toss until everything is evenly mixed and set aside.

Begin working on your crepes. Beat your egg together with your sugar until it becomes frothy and pale yellow. To this, add your flour and milk. Whisk it until it is all evenly distributed. Pour on your creme liqueur, 2 tablespoons at a time tasting after each addition.

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Lightly oil your pan and ladle the batter for the crepes. Cook each side for until golden brown then plate them. Scope your juiced up macerated strawberries and place them over your hot, soft amarula crepes. Dig in!!!!

SERVE WITH: On their own or with some hot tea or coffee

This recipe was brought to you by Kaluhi's Kitchen from: http://www.kaluhiskitchen.com/amarula-crepes-with-macerated-strawberries/