



A 'Kraiving' for something sweet led me down a fantastic culinary adventure that birthed my coconut crepes with passion fruit curd that you too will love!! <3

Ingredients

1 cup of all-purpose flour

1 egg

3 tablespoons of sugar

3/4 cup of milk

2 tablespoons of desiccated coconut

For the curd

1 egg yolk

6 passion fruit

3 tablespoons of caster sugar/icing sugar

1 tablespoon of unsalted butter

Method

For the curd, add your egg yolk and the granulated sugar. Whisk those together until combined. To this core your passion fruit and whisk it all until completely combined.

Take a sufuria and put some water to boil and place the bowl with the curd mixture over the sufuria. The steam from the water is what will be used to make the curd. **Constantly stir** for about 10 minutes until it had thickened and coats the back of your mwiko the same way uji (porridge) would when it is ready. At the 5 minute mark, add your butter. Once done, take form the heat and sieve. Place this in your fridge for it to cool.

Place your egg and your sugar in a bowl and whisk until frothy and pale yellow. In another bowl, combine your flour and the dessicated coconut until well mixed. Add the frothy egg mixture and fold it in. Once roughly combined, add your milk bit by bit until the batter had the consistency of a light yoghurt.

Proceed to cook your crepes by ladling your batter onto a greased pan, allowing each side to get about a minute on its surface or until golden brown. Fold your pancakes on your plate, drizzle some passion fruit curd over them, and dig in!!



SERVE WITH: on it's own/ warm milk/with tea or coffee

