Chocolate Filled Crêpes

For the Crêpes

3 large eggs
1 cup all-purpose flour
½ tsp. salt
2 cups milk (or 1 cup milk and 1 cup cream)
4 tbsp. melted butter
a little more butter or vegetable oil for greasing

In a medium-sized bowl, whisk the eggs together. Add the flour and salt and whisk to a smooth paste. Add about ¼ cup of the milk and whisk until smooth, add the remaining milk little by little, adding the butter somewhere in there and whisk until you have a smooth, thin batter. Let sit at room temperature about 30 minutes. (This isn't necessary; it just makes more tender pancakes.)

Now here comes the tricky bit. If you have made crepes before, I don't need to tell you anything, just go for it. If you have never attempted the ultra-thin pancake, be prepared to throw out a few and don't despair. This recipe makes twice as many pancakes as you will need for this filling, so you can mess up all you want. First, you need the right pan. A non-stick 10" frying pan comes in handy if you are not an experienced crepe flinger, but a good quality 10" sauté pan will do (just don't use cast-iron - your wrist will never be the same and the pancakes will stick like glue.) Heat your pan over a medium flame. Make sure your pan is hot before you add a little nob of butter, or a bit of vegetable oil. Wipe some of the fat out with a paper towel. With a small ladle, pour about 3 tablespoons of batter into the pan, swirling the pan with your other hand to coat the bottom evenly with batter. When the edges are nice and brown, (which takes only about 30 seconds) turn it over. This is the most challenging part. If your batter is too thin, they will want to tear. If your pan wasn't hot enough when you added the fat, they will want to stick. Just do your best. When the underside is light brown, turn the crepe out onto a plate. You can overlap the crepes as you go, just don't stack them evenly or they will be difficult to get apart. Repeat until you have used all the batter. This will make about 16 crepes, or 8 if you are a beginner.

For the Filling

8 oz. good quality dark chocolate, chopped
½ cup heavy cream
1 tbsp. butter

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Put the chocolate in a bowl. Bring the cream to a boil and pour over the chocolate. Let this sit about 30 to 60 seconds then whisk in small circles from the center to form an emulsified ganache. Whisk in the butter.

To Assemble

Spoon about 2 tbsp. of filling in the center of each of 8 crepes. Spread evenly to the edges. Fold each crepe in half, then in half again. If they have gone cold, you might want to re-warm them gently in the oven or microwave. Garnish with whipped cream and berries if you like.

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