



Mini fluffy rosaces, lemon Chantilly cream and fresh red fruits

For 4 Persons

Fresh red fruits⁽¹⁾

- 100g of Strawberries
- 30g of Redcurrant
- 50g of Blueberries
- 50g of Raspberries

Lemon Chantilly cream⁽²⁾

- 200mL of Whipping cream
- 100g of Mascarpone
- 30g of Icing sugar
- 2 Lemons

Assembly⁽³⁾

- 10 Mini fluffy crepes (7177)



15 min
Easy

(1) Fresh red fruits

- Cut the strawberries into quarters.
- Halve the raspberries and blueberries.
- Remove the redcurrant from its stem.

(2) Lemon Chantilly cream

- In a bowl, mix the cream, mascarpone, icing sugar, lemon juice and zests.
- Whip all together to obtain a Chantilly.
- Set aside in a piping bag.

(3) Assembly

- Fold 4 mini crepes in triangle, pipe some lemon Chantilly in it.
- Fold a fifth crepe, and repeat the operation.
- Decorate with fresh red fruits.



www.lemondedescrepes.com