

# Crepes con Salsa de Dulce de Leche

This is a South American favorite based on caramelized goat milk. You can carefully caramelize sweetened, condensed goat milk (or regular sweetened condensed milk) by cooking and stirring it carefully or you can buy it. My first effort at caramelizing the goat milk didn't work, so I opted for buying it at Tienda La Libertad on Liberty, in Ann Arbor or Walmart on Folly Road in Charleston. Because this is a favorite South American sweet, there are different versions for each country. It is known as *Cajeta* in Mexico. Look for caramelized goat milk rather than just caramel flavored corn syrup. The original recipe calls for 2 Tbs. of brandy or rum. I didn't find that it helped, so I leave it out.



## Ingredients

- 1/2 cup chopped walnuts
- 5 Tbsp. unsalted butter
- 1 1/2 cups whole milk
- 1 1/2 cups flour
- 3 large eggs
- 1/2 cup water
- 3 Tbsp. sugar
- 1/2 tsp. salt
- 1 cup dulce de leche
- 1 cup whipping cream

## Equipment

- Blender
- 10" non-stick fry pan
- Spatula
- Cooling rack
- Sauce pan



## Crepes De Leche:

| <input checked="" type="checkbox"/> | Description  | Time (min) |
|-------------------------------------|--|------------|
|                                     | Chop 1/2 cup walnuts   | 1          |
|                                     | Melt 5 Tbsp. butter in a small bowl in the microwave   | 1          |
|                                     | Process 1 1/2 cup milk, 1 1/2 cup flour, 3 eggs, 1/2 cup water, 5 Tbsp. melted butter, 3 Tbsp. sugar, and 1/2 tsp. salt in a blender until smooth. Scrape the sides as needed. | 3          |
|                                     | Heat a pan and wipe with paper towel and butter  | 1          |
|                                     | Dip hot crepe pan in batter to coat. If using a normal pan, pour 1/4 cup batter into the pan in a circle.  | 1/4        |
|                                     | Cook until brown on one side   | 2          |
|                                     | Transfer to cooling rack, even brown side down until the next crepe is ready.  | 1/4        |
|                                     | Repeat the process (2 min. per crepe). Make a stack on the cooling rack. Wrap in foil for reheating.   | 24         |
|                                     | In a sauce pan, combine 1 cup dulce de leche with 1 cup whipping cream. Heat to combine but do not boil.   | 3          |
|                                     | Heat crepes in a 300-degree oven, if needed  | 5          |
|                                     | Spread 1 Tbsp. sauce on the spotty side of a crepe, and then sprinkle with walnuts. Fold into triangles and place on a serving dish. Reserve 1 tsp. nuts for final topping.    | 1          |
|                                     | Top with more sauce and sprinkle of nuts and then serve while warm.  | 2          |
|                                     | Total  | 43         |