

## Amarula Chocolate Crepe Parcels

### Ingredients:

#### For the crepes:

- 1 ½ cups milk
- ½ cup Amarula
- 1 cup all-purpose flour
- 2 tbsp African cocoa powder
- 2 tbsp granulated sugar
- 2 eggs
- 1 tsp vanilla essence
- Oil for frying

#### For the Amarula coconut caramel sauce:

- ¾ cup unsalted butter
- 1 ½ cups brown sugar,
- 2 tbsps. water
- ¼ tsp salt
- 1 tbsp Fynbos honey
- ¼ cup coconut milk
- ¼ cup Amarula
- Vanilla ice cream
- Nuts, optional
- Honeycomb, garnish

### Method:

#### For the crepes:

1. In bowl, combine flour, Amarula, milk, eggs, sugar, vanilla, and cocoa powder.
2. Heat a lightly greased skillet or pancake pan.
3. Remove skillet from heat and spoon in two tablespoons of batter.
4. Lift and tilt to spread batter around pan.
5. Return to heat, brown on one side.
6. Repeat until all of the crepes are cooked, once cooked set aside.

#### Caramel sauce:

1. Add butter, brown sugar, water, and salt to medium saucepan and heat over medium heat, stirring until butter melts.
2. Bring to boil for 5 minutes, stirring occasionally.
3. Lower the heat and stir in ¼ cup coconut milk, honey and ¼ cup Amarula. Caramel will continue to thicken upon stirring and standing.

#### Assembly:

1. Add a scoop of ice cream to the center of each crepe, as well as a tablespoon of coconut caramel & a sprinkling of nuts.
2. Raise the crepe edges, bring together and tie with a small piece of twine to make a parcel. (twine to be discarded before eating). Garnish with honeycomb pieces.

3. Slice open to reveal the indulgent center & ENJOY!