

Strawberry Lemon Curd Crepes

3 eggs
1/2 cup milk
1/2 cup water
3 tablespoons melted butter
3/4 cup flour
1 tablespoon sugar
1/4 teaspoon salt
1 quart strawberries, hulled and sliced
1 tablespoon sugar
3/4 cup soft goat cheese
3/4 cup lemon curd
powdered sugar
6 tablespoons slivered almonds, toasted

Combine eggs, milk, water, butter, flour, sugar and salt in the jar of a blender. Blend one minute. Scrape down the sides of container with a rubber spatula. Blend until smooth, about 30 seconds more. Refrigerate for one hour. Heat a non-stick 8 inch skillet over medium heat. Ladle a little batter into the pan and immediately swirl pan to coat bottom. Cook until edges start to brown slightly and then flip and cook on reverse side. Remove and cool completely. Store between sheets of waxed paper in refrigerator until ready to use or freeze for longer storage.

Combine strawberries and sugar and let sit for about 1 hour. (If storing longer, place in refrigerator.)

Spray a 9" x 13" glass baking dish with vegetable spray. Lay out the crepes and spread with about a tablespoon of goat cheese and a tablespoon of lemon curd. Fold edges of crepes to center and lay in the prepared dish. Spray the tops of the crepes with vegetable spray. Bake at 400 for about 15 minutes. Remove from oven and let cool for a minute. Transfer to serving plate and top with strawberries, draining off some of the juice. Sprinkle with sifted powdered sugar and then with toasted almonds. Serve immediately.