

MASTER CHEF NYU



The Ultimate Cooking Showdown!



Team: U-Hall Ballers Palacinka (Serbian Crepes)

1/3 cup sugar

3 eggs

1 cup water

1 cup skim milk

2 cups all purpose flour

¼ cup smashed blueberries

¼ cup smashed raspberries

¼ cup smashed strawberries

3 Tbsp confectioner's sugar

1 lime

3 Tbsp sugar (for sprinkling)

2 tsp cinnamon

½ lemon

1/3 cup vegetable oil (for pan)



The Crepes:

Combine the 1/3 Cup Sugar and the Eggs in a large mixing bowl using either an electric mixer or a whisk and a strong arm. Add the milk and water to the sugar and eggs and mix. Slowly add the flour, a little bit at a time, mixing well after each addition.

On a non-stick crepe pan on low heat, add a small amount of vegetable oil and ladle some batter into the pan. Flip the crepe over when the bottom turns golden-brown in color and the edges harden slightly, then remove crepe from pan completely when both sides are this color. Repeat until batter is out

The Fillings:

Combine blueberries, raspberries, and strawberries in a medium mixing bowl and smash.

Squeeze as much lime juice as possible from the lime into the berry mixture. Pour berries and lime juice into a small saucepan on low-medium heat. Add Confectioners sugar and stir. Simmer on low for 10-15 minutes. In a separate small bowl, combine equal parts cinnamon and sugar, set aside

When the berry mixture is done, spoon a decent amount in a line down the center of one crepe. Fold Crepe in half over along the line with the berries, then roll from the center to the edge. Repeat until done with berry mixture. With other crepes, fill in the same way with the Cinnamon and sugar mixture or a little bit of granulated sugar and lemon

Place assortment of Palacinkas (Crepes) on a plate and serve warm!!