

Chestnut-Filled Crepes With Chocolate

The Crepes

$\frac{3}{4}$ cup milk
 $\frac{3}{4}$ cup cold water
3 large eggs
1 tablespoon sugar

$\frac{1}{8}$ teaspoon salt
1½ tablespoons cognac or brandy
1½ cups flour, sifted into measuring cups
5 tablespoons melted, unsalted butter

Place the ingredients in the above order in a food processor. Process for 15 seconds. Scrape down sides of the bowl with a rubber spatula. Process again until smooth, about 1 minute. Pour into a bowl. Cover and refrigerate for at least 2 hours and preferably overnight. Brush a 6 ½- to 7-inch iron skillet or crepe pan with vegetable oil. Set the pan over moderately high heat until it just begins to smoke. Fill a $\frac{1}{3}$ cup measure with the batter and pour it into the center of the skillet. With your left hand swirl the pan around to make a nice even circle. Cook for about a minute. With a metal spatula, check to see if the underside is nicely browned, and if so flip the crepe. Cook the underside about $\frac{1}{2}$ minute. It will not look as good as the top side, but it doesn't matter because it will serve as the inside of a folded crepe. Move to a plate and repeat the process, oiling the pan again as necessary. If you are making the crepes ahead of time, place a segment of wax paper between each crepe, cover with plastic wrap and refrigerate.

The Chestnut Purée

12-ounce bag of roasted chestnuts
 $\frac{3}{4}$ cup sugar

2 cups water
1 tablespoon vanilla

In a saucepan, bring the chestnuts, the sugar and the water to a boil. Reduce heat to medium low and simmer for 25-35 minutes until chestnuts are very tender and much of the water has evaporated. With a slotted spoon, remove the chestnuts to a food processor, reserving the remaining liquid. Process until smooth. Slowly add the remaining syrup processing until you achieve a consistency you like. Add the vanilla. Remove to a bowl. Cover and refrigerate when it has cooled.

The Sauce

2 ounces grated bittersweet chocolate
 $\frac{1}{4}$ cup brandy or cognac

2 tablespoons melted butter
1 tablespoon of sugar

Assembly

Preheat the oven to 350°. Butter a shallow flameproof baking dish. Spread 2 tablespoons of chestnut purée on the inside of 12 crepes. Fold the crepes in half, then quarters into wedge shapes. Place in baking dish, overlapping. Spread the grated chocolate evenly over the crepes. Pour on the melted butter, then sprinkle the sugar. Place in the oven just until the chocolate is melted. Remove from oven and place over a burner on the lowest heat possible. Warm the cognac in a ladle over another burner. Pour over the crepes, and ignite, averting your face. Bring to the table and when the flame is extinguished, serve 2 or 3 per person on plates.