Chocolate Crêpe Cannelloni with Stracciatella Filling and Raspberry Sauce

czas przygotowania: **30 min**

poziom trudności: **średni**



Delicate chocolate crêpes filled with a light, fluffy stracciatella cream and served with a delicious homemade raspberry sauce. An elegant dessert that combines rich cocoa flavour, creamy filling and the refreshing tartness of raspberries.

Składniki

For the chocolate crêpes:

- Plain flour – 250 g
- Milk – 300 ml
- Gellwe Cocoa Powder – 40 g
- Large eggs – 4
- Sugar – 100 g
- Gellwe Vanilla Sugar – 1 pack (15 g)

For the stracciatella filling:

- Milk – 200 ml
- Gellwe Śnieżka Whipped Cream Mix – 1 pack
- Rum – 40 ml

For the raspberry sauce:

- Fresh or frozen raspberries – 400 g
- Granulated sugar – 100 g

Sposób przygotowania