



OUR RECIPES

BANANA-FILLED COFFEE LIQUEUR HOMEMADE CRÊPES (ORUJOS PANIZO)



INGREDIENTS:

For the crêpe filling you'll need:

- 2 small, ripe banana
- Panizo Coffee Liqueur (one shot)
- Powdered sugar (one tablespoon)
- Six pieces of baking chocolate with a high cocoa percentage

For the crêpe batter you'll need:

- Flour (2 tablespoons)
- Milk (half a glass)
- An egg
- 4 Mikado for the decoration

PREPARATION:

Mix all the ingredients for the crêpes in the blender. Let it set for half an hour in the fridge. Cut the banana into slices and put it in the pan together with the Panizo Coffee Liqueur and the sugar. Cook on a low heat, on both sides, and remove them from the pan once they're tender. Be careful and don't let the orujo burn. Melt the chocolate in a bain-marie. Butter the pan for the crêpes. Pour the batter into the pan on medium-high heat while moving it slightly to spread it through the pan. Wait until it sets and turn it over (one minute per side, and remove from the pan).

Presentation: To serve this dessert, cover the surface of a bowl with melted chocolate. Then, make pouches filled with the creamed banana and put a Mikado through it (use a dark chocolate Mikado) like a skewer. Serve hot and accompanied by orujo coffee liqueur, orujo cream liqueur, or by Caramelorujo very cold or with ice. They all go deliciously with this dessert.