



MasterChef  
AUSTRALIA

Official MasterChef Recipe 

## Pandan Crepes with Coconut Creme Sauce

### Ingredients

**Pandan juice**  
10 fresh pandan leaves, finely chopped

**Crepe batter**  
120g plain flour  
2 eggs  
400mls coconut milk  
Salt  
3 tbs pandan juice

**Filling**  
90g Jeenyâ€™s palm sugar  
1 tbs caster sugar  
1 pandan leaf, knotted  
50mls water  
½ packet freshly grated coconut

**Coconut sauce**  
150mls coconut milk  
50g caster sugar  
Splash white rum



### Method officially tested

1. Place a handful of chopped pandan leaves in a blender, add a dash of water and blend to chop the leaves and create juice, add more leaves and water when needed to help blitz until all leaves are used. Place a sieve lined with muslin over a bowl, tip the leaves into the sieve and press out all the juice, using hands carefully squeeze muslin to collect all juice.

2. **For the crepe batter**, combine the flour, eggs, coconut milk, a pinch of salt and the pandan juice in a bowl and mix to combine and create a smooth batter.

3. **For the filling**, combine the palm sugar, caster sugar, pandan leaf, water in a small saucepan. Place over a medium-low heat until the sugar dissolves, remove the pandan leaf and add the coconut, cook for a few more minutes and set aside.

4. Heat an oiled crepe pan over a low heat, pour in enough crepe batter to form a thin crepe, when crepe is cooked flip to cook the other side, repeat with remaining crepe batter, fold the crepes into triangular shapes. Place the crepe pan back over heat, add the coconut milk and sugar and allow to simmer to reduce, add the white rum and simmer a further minute.

5. Arrange the folded crepes on a serving plate, top each crepe with a spoonful of the filling, with a jug of coconut sauce to the side.