

# Plating Guide - Fresh Seasonal Berry Crepes

with vanilla crème and raspberry coulis

## Ingredients (keep cold):

- Strawberry Cream Cheese Filling
- Strawberry, quartered
- Blackberries
- Blueberries
- Crepes
- Vanilla Yogurt Sauce
- Lemon Zest
- Raspberry Coulis
- Whole Strawberry
- Mint Sprig



## Plating Steps

1. When assembling crepes, spoon strawberry cream cheese filling down the center before adding berries and rolling into a cylinder.
2. Place crepes seam side down on the plate
3. Spoon vanilla yogurt sauce across the top of the crepes.
4. To garnish, slice strawberry and place on the crepes with mint sprig and sprinkle lemon zest over top. Dot the plate with raspberry coulis, before serving.



\*This menu item can be ordered pre-plated for your convenience