

**FCCLA Spring 2009 Conference**  
**ACF Chef Demonstration Recipe**

**Fresh Strawberry-Mango Sweet & Spicy Crepe**

6 Servings

Ingredient List

- 1 cup light brown sugar
- ¼ cup butter
- 2 cups fresh slice strawberries
- 2 cups fresh mango, peeled and diced ¼"
- 1 cup fresh daikon radish cut into julienne strips
- ½ cup pineapple tidbits (reserve juice)
- 1 Tbsp. minced crystallized ginger
- 2 tsp. crushed red pepper flakes

Slurry for thickening if needed. (1 Tbsp. cornstarch mixed with ½ cup pineapple juice.)

12 – 8" crepes (See crepe recipe)

Method

1. In large skillet melt butter and brown sugar until hot and starting to caramelize. Add fresh strawberries, mango and daikon radish; heat for 1 minute.
2. Add ginger, pineapple and red pepper. Use slurry to thicken sauce if needed.
3. Fill crepes with mixture and either fold or roll. Plate two per serving. May top with a sauce such as sweet and sour or raspberry. Garnish with fresh strawberry.