

For Charlie and Martha Barra, growers of organic grapes and producers of organically-grown wines from Mendocino County, healthful, well-prepared food and good wines are a passion they enjoy sharing with others.

Martha has created these “Warm Orange Macadamia Nut Crepes” to pair with the 2008 Sweet Thang Natural White wine. This is a wine that is to be savored in every manner – swirl, sniff, and experience the aromas of honeysuckle, pear, lime and custard.

Charlie always finds time to slow down and enjoy this unusual dessert with family and friends.

Recipe for Warm Orange Macadamia Nut Crepes

Batter for crepes – yields 15

3 eggs
1 teaspoon salt
1 ½ teaspoons sugar
1 cup flour
2 cups milk
4-5 tablespoons butter (divided)
(3 tablespoons are used in batter; the rest is used to oil pan)

(You may make the crepes a day before serving. Place pastry paper sheets between layers of crepes and store in the refrigerator over night.)

Beat the eggs until light in color. Add salt and sugar and beat until well blended. While blending, add flour, milk and butter alternately.

Melt ½ teaspoon of butter in a 5 ½ to 6-inch diameter skillet. Pour just enough batter into pan to cover the bottom thinly when tilted in a circle. Cook over medium heat until delicately browned on underside. Turn with spatula and cook until lightly browned on other side. Then transfer to plate covered with pastry paper.

Repeat the cooking process until all batter is used, and continue to stack between pastry paper.

Filling for crepes:

16 ounces of mascarpone (or cream cheese if not available)
6 tablespoons sugar
1 tablespoon orange zest
¼ cup Grand Marnier
¾ cup macadamia nuts, chopped, divided
(use ½ cup in filling; reserve ¼ cup to sprinkle on top of crepes before warming.)
8 ounces of premium apricot preserves
2 tablespoons butter

With electric mixer, blend mascarpone (or cream) cheese, sugar, orange zest and liqueur. Fold in ½ cup macadamia nuts. Place heaping tablespoon cheese mixture in center of crepe. Fold over edge to make a roll. Place seam side down in buttered baking dish.

Heat preserves with butter over low heat. Spoon over top of filled crepes.

Sprinkle ¼ cup of nuts over top
Bake in pre-heated oven at 325 degrees for 20 minutes or until barely bubbling.

Serve while warm on full-sized plates which have been sprinkled with powdered sugar. Add a fresh mint leaf and a sliced strawberry with cap on for visual effect.