



Coco Tara Crepes de Coconut

Ingredients:

2 Eggs
50 g Flour
1 ½ tbsps. Melted butter
50 g Milk
4 tbsps. Coco Tara Cream of Coconut
200 ml Pineapple Juice
½ cup Appleton Rum
Some sugar and salt

Preparation:

Mix eggs with flour, butter, milk and sugar, bake in pan to make thin crepes. Heat Appleton Rum in flaming pan, add folded crepes and set alight. Douse with pineapple juice, mix with Coco Tara Cream of Coconut, Allow crepes to soak.