

Blackberry Crepe Filling

1/2 C. Sweet Cardinale Wine, or any red wine you have on hand
1/4 C. Blackberry Jelly
1 T. Lemon Juice

1 C. Blackberries
1/4 C. Water
1 T. Cornstarch

Place the wine, jelly, and blackberries in a saucepan, and heat over medium/medium-high heat until the berries begin to break down, about 10 minutes. As they're breaking down, help them out and smash them with a wooden spoon. Once your berries are smashed to your liking, mix together the water and cornstarch until the cornstarch is mixed completely with the water. Turn the heat down to low, and add the cornstarch mixture to the berries. Continue to stir as the mixture thickens, then remove from heat.

Spread a tablespoon of the mixture over the entire crepe, fold in half, then fold again until you've got a triangle. Top with a dollop of the mixture for presentation, and dust with powdered sugar.

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