



DIZZY'S PANSY PETAL CRÊPES WITH LAVENDER CREAM



Lavender Cream

1. Pour heavy cream into a saucepan, add culinary lavender (be generous!)
2. Heat to simmer
3. Steep until cool (mixture should take on a gorgeous violet hue)
4. Strain through sieve, discard lavender
5. Refrigerate mixture for two-three hours
6. Add sugar
7. Whip to heart-stoppingly beautiful violet peaks

The Pansy Petal Crêpe

8. Blend milk/water/sugar/salt/butter/eggs/flour mix (buckwheat and white) until smooth refrigerate overnight
9. Bring to room temp
10. Shake up mixture (like you mean it!)
11. With skillet off heat, place dollop centre-pan, tilt and swirl to cover evenly (as if dancing w/pan)
12. Return to low-medium heat and cook for one minute
13. Sprinkle with fresh edible pansies (be excessive!)
14. Flip gingerly, cook for another 15-30 seconds

Final Touches

15. Slide crêpes onto cool surface
16. Spread lavender cream on half, fold crêpe over, add a dollop on top
17. Prepare to levitate right off your feet . . .

Recipes by Jandy Nelson, inspired by her new book
WHEN THE WORLD TIPS OVER



BERNADETTE'S APHRODISIACAL CHOCOLATE RASPBERRY SOUFFLÉ



- INDIVIDUAL SIZE

*(Be extremely careful with whom
you choose to eat this dessert...)*

1. Heat oven to 190 degrees Celsius
2. Prepare one-cup ramekins with butter, dust with granulated sugar
3. Gently toss ripe raspberries with sugar, divide among the ramekins
4. In small saucepan, melt butter and chocolate over low heat until smooth
5. Remove from heat, stir in vanilla
6. Beat egg yolks and sugar until thick and fluffy
7. Fold chocolate mixture into egg yolk mixture
8. Beat egg whites, salt, cream of tartar at high speed until foamy, add sugar and beat into thick glossy glorious peaks (that put Everest to shame)
9. With great care and love, fold the beaten whites into chocolate mixture (should be light and airy as a cloud)
10. Divide this celestial batter among ramekins
11. Create shallow groove around edge of each ramekin with finger
12. Place ramekins on baking sheet in centre of oven
13. Bake until set and puffed all the way to heaven (centre should jiggle when shaken), for 20 minutes
14. Dust with powdered sugar
15. Fall madly in love

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