



QUALITY KITCHENWARE
COOKING CLASSES & CULINARY INSPIRATION

Savory Spinach & Mushroom Crepes

Makes about 12 filled crepes

These savory, luxurious crêpes are an impressive, yet deceptively easy brunch entrée - perfect for celebrating Mother's Day!

Crêpes Ingredients:

3 eggs
1-1/2 cups milk
1/4 teaspoon salt
4 tablespoon butter, melted
1-1/2 cups flour

Filling Ingredients:

2 tablespoon butter
8 oz mushrooms, sliced
1 medium shallot, minced
10 oz fresh spinach
1/2 cup dry white wine

Bechamel Sauce Ingredients:

4 tablespoon butter
4 tablespoon flour
1 cup whole milk
1/2 cup chicken stock
4 oz Gruyère cheese, coarsely grated
Salt & pepper, to taste

Garnishes:

chives, sliced (about 1 Tablespoon)
2 oz Gruyère cheese, grated

Directions:

1. PREP THE CRÊPES BATTER: In a food processor or blender, mix the eggs, milk, salt, and sugar together, blending thoroughly. Add the melted butter and blend again. Add the flour to the mixture and mix until just combined; do not over mix.
2. PREPARE THE CRÊPES FILLING: of butter, add the quartered mushrooms and minced shallot, and sauté until the mushrooms are tender, about 4-5 minutes. Add the dry white wine and allow to simmer for 1-2 minutes, until the wine has reduced. Add the spinach, and allow to wilt for 2 minutes. Remove the cooked spinach and mushroom mixture from the pan., Drain any excess liquid, and set aside.

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3. PREPARE THE BECHAMEL: Meanwhile, in a saucepan, make the béchamel sauce by melting 4 tablespoons of butter until bubbly. Add all at once, 4 tablespoons of flour, and whisk vigorously. While continually stirring, allow the roux to cook and the flavors to develop for 2 minutes. Add the milk gradually while continuing to whisk. Once incorporated, and thickened, add the chicken stock, and continue to whisk the sauce until smooth and thickened. Season with salt and pepper to taste. Add 6 oz of grated cheese; stir to melt the cheese until it is incorporated into the sauce.

4. MAKE THE CRÊPES: When ready to make the crêpes, heat a crêpe pan, or nonstick skillet over medium heat. Swipe the cooking surface with an oil-soaked paper towel. Pour 1/3 cup of batter (more or less depending on the pan and size of crêpes being made) on to the heated skillet and immediately swirl the batter to coat the surface. The batter will quickly set, and the top will become dry-looking. Loosen the edges of the crêpe and check the bottom for golden brownness -- about 1-2 minutes. Flip the crêpe and cook the other side for about 30 seconds. Remove the finished crêpe from the pan and place on a waiting dinner plate. Crêpes may be stacked as they are removed from the griddle.

5. ASSEMBLE THE CRÊPES: Place approximately 1/3 cup of the filling in a line at the center of each crêpe. Roll and fold the crêpe into cylinder. At this point, the filled crêpes may be plated and a garnish of chives, or the filled crêpes may be placed in a casserole, sprinkled with the remaining 2 ounces of cheese, and baked for 30 minutes until heated through thoroughly and the topping cheese is nicely melted and browned.