



## THE FRONT BURNER • RECIPE BOX

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

### Savory Ham & Cheese Crêpes

*makes about 12 crêpes*

These savory ham and cheese crêpes make a perfect breakfast! Salty ham mingles with the Parmesan and Swiss cheese delivering a protein-packed, savory experience in every bite. The generous garnish of chives adds flavor and visual appeal. Mom is sure to be impressed!

#### **Crêpe Ingredients:**

3 eggs  
1-1/2 cups whole milk  
1/4 teaspoons salt  
4 tablespoons butter, melted  
1-1/2 cups flour  
oil or butter for coating pan's surface

#### **Filling Ingredients:**

12 slices Black Forest ham, cut into thin strips  
2 cups Swiss cheese, finely grated  
1 cup Parmesan cheese, grated  
Chives, sliced  
Kosher salt  
Freshly ground black pepper

#### **Directions:**

1. Prepare the crêpe batter: In a food processor or blender, mix the eggs, milk, and salt together. Blend thoroughly. Add the melted butter and blend again. Add the flour to the mixture and mix until just combined; do not over mix. The batter should be the consistency of heavy cream.
2. Pour the batter into a large mason jar and cover. Let the batter rest in the refrigerator for 2 hrs, or for even more time, up to 1 day.
3. Prepare the ham by slicing into thin slices. Grate the cheeses. Slice the chives.
4. When ready to make the crêpes, heat a crêpe pan or nonstick skillet over medium heat. Swipe the cooking surface with a canola oil soaked paper towel or with a bit of butter. Pour 1/3 cup batter (more or less depending on the skillet and size of crêpes being made) on to the hot skillet and immediately swirl the batter to coat the surface. The batter will quickly set and the top will become dry looking with little bubbles forming. Once you're able to loosen the edges of the crepe and check the bottom for golden brownness; about 1-2 minutes, flip the crêpe and cook the other side for another 30 seconds - 1 minute. Layer the cooked crêpe with the two cheeses and strips of ham. Sprinkle with chives. Cook until the cheese melts, then roll up the crêpe.
5. Remove the finished crêpe from the pan and place on a waiting dinner plate. Garnish with additional chives salt, and pepper. Enjoy immediately!