



kitchen collage

430 E. LOCUST STREET | DES MOINES, IA 50309 | (515) 270-2802

Peach & Goat Cheese Crêpes

makes about 12 crêpes

The sweetness of the fresh peaches and peach jam pair perfectly with the creamy, rich, goat cheese. The crêpes turn savory with a side of spicy arugula, and are finished with a sprinkle of kosher salt, pepper, sliced almonds and a drizzle of honey for ultimate perfection!

Crêpe Ingredients:

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

Filling Ingredients:

12 ounces fresh goat cheese
3 peaches, pits removed and thinly sliced
1/2 cup peach jam

Honey, for drizzling
Slivered almonds, for garnish
6 oz fresh arugula, drizzled with olive oil

Directions:

1. Prepare the crêpe batter: In a food processor or blender, mix the eggs, milk, salt, and sugar 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 peaches by washing and thinly slicing (peel or not peel -- that's up to you).
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. Remove the finished crêpe from the pan and place on a waiting dinner plate.
5. Assemble the crêpes. Spread about 2 tablespoons of goat cheese into the lower half of each crêpe. Place 1/2 tablespoon peach jam in the center of the goat cheese and fan the sliced peaches on top of the goat cheese. Fold the crêpe in half, and then in half again to form a fan shape. Drizzle with honey and sprinkle with almonds, Kosher salt, and pepper. Serve on a bed of fresh arugula.