

Savory Crepes with Mushroom Ricotta Filling

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Prep: 20 minutes / Cook: 25 minutes / TOTAL: 45]
[make about 10 crepes]

Crepes:

- 4 large eggs
- 1 cup whole milk
- ½ cup water
- 1 cup flour
- ½ tablespoon sugar
- 3 tablespoons melted butter

Mushroom Ricotta filling:

- 2 1/2 cups white mushrooms, washed and sliced
- ½ medium onion, diced
- 1 small bunch chives, washed and chopped
- ½ cup cream
- ½ cup whole milk ricotta cheese

- 2 tablespoons lemon juice [about ½ lemon]
- ½ teaspoon paprika
- salt and pepper to taste

To make this crepe batter you'll need a food processor or blender...then add all of the ingredients and blend! You have your fancy crepe batter ready to go - isn't it awesome how easy this is. You can keep the batter in the blender and just pour it in to the pan when you are ready to make the crepes. First though, let's compose part of the mushroom ricotta filling. Combine the ricotta cheese, cream, paprika, chives, lemon juice, salt and pepper - a few grinds of the pepper and a pinch of salt should do. Now whisk this all together and taste. It should have a balanced flavor, not too lemony or salty.

The actual making of the crepes can be a little intimidating. Put a sauté over medium heat and add a tablespoon of butter. Make sure to coat the bottom of the pan as well as the sides. Wait until the pan is hot [you can splash a few drops of water to test, it will sizzle when it's ready] and have a spatula ready. Pour in about a ¼ cup of the batter, or just until the batter almost covers the bottom of the pan. Tilt and rotate the pan so that it is evenly coated with the batter. You will notice that small bubbles rise to the top of the crepe - this is good, it means it is almost ready to flip - depending on how hot the pan is, this could take 1 minute. Take the spatula and gently ease it under the edges of the crepe until you can slide it the whole way around and then ease it towards the center of the crepe. There are a few ways to flip it, you can lift the edge with a spatula and then grab it with your fingertips, or you can try flipping it with the spatula alone. It may take a few tries, but you'll get the hang of it, and anyways, they don't need to look perfect - they just need to taste that way. The crepes will need less time on the second side; they should be ready to come out after about 30 seconds. You will need to add a little more butter to the pan as your crepe making process moves along - maybe every third crepe or so. As they finish up you should have a plate nearby that you can transfer them to and cover with a paper towel. You don't want to cover the crepes with foil, as it will make them soggy.

All that's left to do is finish the mushroom ricotta sauce. Thinly slice up the mushrooms and dice the onions. You can use the same sauté pan; just add a tablespoon of butter and a tablespoon of olive oil. Once this is hot [again you can tell by splashing a few drops of water into the pan - if there's a sizzle you are good to go] add the minced onion and sauté for 3 minutes. Then add the mushrooms and sauté for 5 minutes longer. At this point you can add a pinch of salt and a few grinds of black pepper. After the 5 minutes is over add the ricotta and cream mix to the sauté pan. Cook this mixture for 2 minutes longer, stirring a few times.

To compose the crepe, just spoon a few tablespoons of the mushroom sauce into the crepe, roll it up and garnish with some chives.