

Asparagus Crêpe



Ingredients: batter

- 3 eggs
- 500 ml (2 cups) flower
- A dash of salt
- 625 ml (2 1/2 cups) of milk

Asparagus Filling

- 250 ml (1 cup) of ricotta cheese
- 250 ml (1 cup) of Swiss cheese, grated
- 30 ml (2 table spoon) of cream 35 %
- 30 ml (2 table spoon) of fresh chopped parsley
- 30 ml (2 table spoon) of fresh chopped chives
- Salt and pepper
- 24 asparaguses, blanched
- 12 slices of proscuitto
- Fresh herbs to garnish

Directions: Crêpe batter

1. In a bowl, whisk all ingredients until the mix is smooth and homogeneous.
2. Preheat the crêpe pan and butter it slightly with a brush.
3. Cook the crêpe one by one until it is golden brown on both sides.
4. During the cooking, pile up the crêpe and put aside covered with an aluminum foil.

Directions: Asparagus filling

1. In a bowl, mix the ricotta cheese, the Swiss cheese, the cream and herbs. Salt and pepper.
2. Separate the asparagus filling between each crêpe.
3. Add asparagus and prosciutto on the asparagus filling.
4. Close the crêpes in a cone shape.
5. Put the crêpes on a baking tray. Cover with an aluminum foil and heat in the oven.
6. When you take them out of the oven, put the crêpe on a serving plate and garnish with fresh herbs.