CRÊPES PIE



Menù Ingredients

200 g Pomosilico - CO1

200 g Soleggiati - TX1

300 g Preparato in polvere per Crêpes - Crêpes powder mix - PK1X

Ingredients

300 g Cow's milk ricotta cheese

125 ml Fresh cream

q.s. Butter

q.s. Parsley

q.s. Salt and pepper

Chef: Monica Copetti

Method

Serve 6

In a bowl add the crêpes mix with 600 g. of water and whisk everything until is homogeneous. Heat a lightly greased non-stick pan and with a ladle put the mixture in the pan to form 18 discs . Cook the crepe on both sides. In a bowl mix the ricotta with the fresh cream, season with salt & pepper. On a plate spread a spoonful of Pomosilico and lay a crêpe on top, spread another layer of Pomosilico and than a little ricotta cream on top, repeat with on more layer then seal with a third crêpe and garnish with the soleggiati tomatoes and a sprinkling of chopped parsley. Following the same procedure to make five more pies, each in individual plates. Heat them up on microwave and serve immediately.

Gluten Free Method

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