CRÊPES WITH ASPARAGUS, FONTINA CHEESE AND PROSCIUTTO



Chef: Diego Ponzoni

Menù Ingredients

150 g Preparato in polvere per Crêpes - Crêpes powder mix - PK1X
300 g. Grancrema di asparagi - Grancrema spread with asparagus - KM1
q.s. Preparato in polvere per besciamella – Fast Bechamel Powder Mix - P41

Ingredients

q.s. Salt
q.s. Pepper
q.s. Nutmeg
q.s. Parsley
250 ml. Fresh cream
150 g. Fontina cheese
80 g. Grana padano cheese
150 g. Cow's milk ricotta
150 g. Prosciutto

Method

Serve 6
Prepare 250 g. of béchamel with menu powder and cold water according to the instruction on the package; bring to a boil and let it to cool. Meanwhile in a bowl mix the crêpes powder with 300 g. of water creating a homogeneous mixture. Heat a lightly greased non-stick pan and with a ladle put the mixture in the pan to form discs of the desired size. At this point add the ricotta to the béchamel, 40 g. of grana padano cheese and 250 g. of asparagus sauce. Mix carefully and adjust with salt, pepper and nutmeg. Stuff the crêpes with a slice of prosciutto, a slice of fontina cheese and some of the asparagus filling. Close the crêpes to and place them in single-portion aluminum baking cups; bake at 180 ˚C for about ten minutes. Meanwhile, warm up the remained cream and asparagus sauce with grana padano cheese. Spread the sauce over the plates and place the crêpes on top; sprinkle with chopped parsley and serve.

Gluten Free Method

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