

CRÊPES WITH CHAMPIGNON MUSHROOMS AND PECORINO CHEESE



Menù Ingredients

- 100 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1
- 200 g Preparato in polvere per Crêpes - Crêpes powder mix - PK1X
- 300 g. Funghi prataioli trifolati in asettico - Button mushrooms with oil, garlic and parsley under aseptic technology - FE3

Ingredients

- q.s. Salt
- q.s. Nutmeg
- 80 g. Flour
- q.s. Butter
- q.s. Parmigiano Reggiano cheese
- 1 L. Milk
- 120 g. Fontina cheese
- 200 g. Ham

Chef: Leonardo Pellacani

Method

Serve 6

In a bowl mix the crêpes with the water following the instruction on the package. In a pot melt 80 g. of butter and mix in the flour; add the hot milk a little at a time and bring to a boil. Season with a pinch of salt and grated nutmeg, then add the pecorino sauce. Fill the center of each crêpes with a little béchamel sauce, the champignons mushrooms, the diced fontina and a slice of ham. Close them to obtain a triangular shape and transferr them into a baking dish. Drop few tufts of butter on the crêpes and sprinkle with grated parmigiano. Bake at 180°C for twenty minutes. Transfer the crêpes to the plates and garnish with a drizzle of warm pecorino cheese sauce.

Gluten Free Method