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

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