CRÊPES WITH CHAMPIGNON MUSHROOMS AND ROASTED TURKEY



Menù Ingredients

100 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 - FE1
30 g. Roux Bianco - White Roux - BN1X
Noce moscata macinata (Nutmeg) - 1223

Ingredients

120 g. Oven roasted turkey breast
300 ml. Milk
120 g. Sliced Fontina cheese
200 ml. Water
q.s. Grated Parmigiano Reggiano
q.s Salt & Pepper

Chef: Leonardo Pellacani

Method

Serve 6
For the crepes: in a bowl using a whisk add the water to the crêpes powder mix, 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 about 18 cm in diameter. Cook the crepe on both sides. For the béchamel sauce: boil the milk with salt and nutmeg than add the white roux whisking until it is all combined. Roll out the crepes and fill them with the béchamel, champignon mushrooms, fontina cheese, slices of turkey and a sprinkling of parmigiano. Fold them in 4 to form a triangle and put them in an baking dish where we add a thin layer of béchamel on the bottom, sprinkle with a little parmigiano and bake at 180 ° C for about 10/15 minutes.

Gluten Free Method

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