

# Savory Ham and Gruyere Crepes

**Yield: Makes approx. 8 crepes (filling will probably only fill 4 – 5)**

## **Crepe batter Ingredients:**

1 cup and 2 tablespoons milk  
1 large egg  
3/4 cup all purpose flour  
pinch of kosher salt  
4 tablespoons (1/2 stick) unsalted butter, melted

## **Filling Ingredients:**

1 tablespoon extra virgin olive oil  
1/4 cup shallots, finely chopped  
1 cup smoked ham, small dice  
1 cup fresh spinach, chopped  
kosher salt and freshly ground pepper  
1 teaspoon Dijon mustard  
2 tablespoons flour  
3/4 cup chicken stock  
1/4 cup half and half  
1/2 cup gruyere cheese, shredded  
handful of fresh Italian parsley, finely chopped



- Step 1:** Put milk and egg into a blender and pulse to combine. Add the flour, 1/4 cup at a time, pulsing in between to ensure there are no lumps.
- Step 2:** Add a pinch of salt and the melted butter. Pulse for another 15 seconds until consistency is smooth.
- Step 3:** Refrigerate mixture for at least 30 minutes to rest. While batter rests make the filling.
- Step 4:** To cook the crepes: Using a non-stick crepe pan, ladle a spoonful of batter into the pan. Using your wrist swivel the pan in order to spread the batter out evenly covering the entire pan. The thinner your crepe, the better!
- Step 5:** Cook on high heat and flip it over when you see the edges turning golden brown. Crepes should pull away from the pan easily if it's ready. Cook the other side briefly and slide the crepe off the pan and repeat step 4.

## **For the Filling**

- Step 1:** Begin by sautéing the shallots and olive oil until the shallots are translucent. Add the ham and continue to cook until the ham browns a little. Add the Dijon and spinach and cook until the spinach is wilted. Add salt and pepper to taste and 2 tablespoons flour. Continue cooking and stirring until all the liquid from the spinach is absorbed.
- Step 2:** Add the chicken stock and let it bubble. Continue stirring and wait for the mixture to thicken. Once it's thick (like gravy) add the half and half and continue to stir. Once it's thickened take the mixture off the heat.
- Step 3:** Carefully spread even portions of the ham mixture onto fresh crepes – leave the “sauce” in the pan. Top the mixture with even portions of gruyere cheese and either roll the crepe or fold it in half.
- Step 4:** Top the crepes with remaining sauce from pan and chopped parsley and serve hot. Bon Appetite!