



## Mushroom & Spinach Crepes

*A delicious traditional French dish, a crowd pleaser for special occasions or when you really want to impress someone!*

Active Time: 1 hour  
Total Time: 2 hours

Yield: 10 small or 7 large crepes (can feed 6 to 8 people)

### Ingredients:

#### **Crepe Batter**

2 eggs  
1 cup milk  
½ cup water  
1 cup flour  
3 tablespoons melted butter (slightly cooled)  
½ teaspoon salt  
Optional: 1 tablespoon finely chopped herbs like parsley, chives or tarragon

#### **Spinach & Mushroom Filling**

2 lbs. mushrooms, sliced (baby portobellos, cremini or button – or a mix of these)  
10 oz fresh spinach  
1 shallot, minced  
4 tablespoons flour  
2 cups whole milk  
1 cup cream  
7 tablespoons of unsalted butter  
¾ cup grated Gruyere cheese (can substitute with Jarlsberg or Swiss)  
½ cup grated Havarti cheese (can substitute with Monterey Jack)  
¼ cup grated Parmesan cheese  
¼ teaspoon nutmeg  
½ teaspoon cayenne (optional)  
2 teaspoons *HH Rancho Moraga Salt* (or sea salt)

Step 1: Make Crepe Batter and Refrigerate for at least 30 minutes

- 1) Add all the batter ingredients in the Cuisinart and run for 20 to 30 seconds until smooth. (If you don't have a Cuisinart, use a hand mixer, or whisk and beat until smooth (no lumps!).)
- 2) Pour in bowl and place in refrigerator.

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## Step 2: Make Spinach and Mushroom Filling

- 1) Heat 5 tablespoons of butter and add shallots in a large frying pan. Cook for 5 minutes at medium high heat.
- 2) Add mushrooms and salt and pepper, cook for 6 to 8 minutes on medium high. Then transfer in a bowl and reuse frying pan (no need to rise or clean it).
- 3) Add 2 tablespoons of butter, reduce heat to low. Add flour and whisk around the pan, it will turn into a paste, the color should be very light (tan), if the sides of the pan or the color starts browning, turn down the heat.
- 4) Slowly add milk and start to whisk the butter/flour mixture and combine it. There will be lumps, keep whisking and they will start to blend into the milk. Whisk on low heat for 3 minutes then add cream and continue to whisk for another 5 minutes.
- 5) Add pinch of salt, pepper and nutmeg. Turn up the heat to medium until small bubbles begin to appear on the sides of the pan, once you see the bubbles TURN OFF THE HEAT.
- 6) With the heat still off, add spinach fold into sauce, as it begins to wilt add the cooked mushrooms, making sure to pour all the liquid from the bowl too.
- 7) Slowly fold the mushrooms and their liquid into the sauce, then add the cheese and slowly mix it into the sauce. Keep it all in pan with the heat still off while you make the crepes.

## Step 3: Make the Crepes

- 1) Take the batter out of the refrigerator (it should have been there for at least 30 minutes)
- 2) Heat up your crepe pan on medium heat, if it begins to smoke it's too hot, so lower the heat.
- 3) Once the pan is ready, with a ladle pour ½ cup to 1 cup batter into the pan (depending on the size.) It should be a thin layer.
- 4) Start pouring in the middle, then pick up the pan and slowly move it in a circular motion so the batter travels to all the edges of the pan. Too much batter and it will spill over the edge, too little, it will not cover the pan and make an even crepe. This takes some practice, so be patient!
- 5) Cook crepe for 2 minutes or until light golden brown, then using a rubber spatula, flip crêpes over and cook the other side for 30 second to 1 minute until just lightly brown and slightly crisp on the edges.
- 6) When crepe is done cooking, place on a large plate. Use a paper towel in between each crepe, so they don't stick together.
- 7) Continue making crepes until you have finished the batter.

## Step 4: Assemble the Crepes (Preheat oven to 350 degrees)

- 1) Use a ceramic or glass baking dish. Take a large spoonful of filling and spread it on the bottom of the pan.
- 2) Depending on the size of your crepe, add about ¾ to ½ cup filling in a line about 2 inches from the side. Roll the crepe onto itself, like a cigar or burrito, not too tight, until it is all rolled up. Place the rolled crepe in the baking dish and repeat until you have lined up all the crepes. \*\*Don't worry, they do not need to be perfect!
- 3) Use any remaining filling sauce and pour over the top of the crepes in the baking dish.
- 4) Bake at 350 for 30 to 35 minutes, until golden brown on top and the filling is bubbling in the dish.

Serve with chopped green salad (crisp Romaine or Butter lettuce) with a nice Dejon vinaigrette. And a glass of California Chardonnay or Pinot Noir! Bon Appetit!

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