



The Recipes

CREPE AU GRATIN (CREPELLA GRATINATA) WITH PORCINI MUSHROOMS

PREPARATION TIME

About 30 minutes

INGREDIENTS (FOR 4 PEOPLE)

Preparation for 4 crepes:

2 eggs

100g flour

300g milk

Salt and pepper to taste

THE FILLING:

40g dried porcini mushrooms

Shallot and/or garlic (optional)

100g raw ham

100g grated Parmesan cheese

1 litre béchamel sauce

PREPARATION

Prepare the dried mushrooms as indicated under the heading “How to Use Dried Porcini Mushrooms”. Toss the mushrooms in a pan with the ham strips and a dash of oil, or if you prefer with fried shallots and/or garlic. Prepare the crepes in a lightly greased non-stick frying pan. Fill them with the mushroom filling and the ham (optional). Grease a baking dish and prepare the crepes rolled up. Cover with the béchamel previously prepared, sprinkle with grated Parmesan cheese and gratin in the oven for about 15 minutes.