

Wild Mushroom and Goat cheese crêpes

Recipe makes between 8 and 12 crêpes (7 inch diameter)

Savory Crêpes

2 large eggs

1 cup low fat milk (2% that's all I have in my house, whole milk will produce a richer crêpe)

1/3 cup water

1 cup organic all - purpose flour

A pinch of salt

2 TBS melted butter, plus more for coating the pan.

In a food processor blend the egg, milk, water, flour, salt, and melted butter for 5 seconds or until smooth . Cover and refrigerate overnight (2 hours minimum if you can't do it longer).

I have a seven inch crepe pan I bought in France but my nephew informed me that a regular coated frying pan will do just fine. I like making small crêpes, however any size will do.

Stir the batter before using and add some more milk if it is too thick.

Heat the pan over medium low heat until hot, coat the pan with butter and add about 1/4 cup or less for one crêpe, tilting and rotating the pan to coat the surface. Cook for about a minute or until edges are lightly browned. Loosen the edge with a metal spatula, then cook the other side for about 15 seconds.

The first crepe almost never works. It becomes my snack. Stack the crêpes on a plate covered with a kitchen towel. I put saran wrap between them when I store them for a longer time or when I freeze them.

The crêpes keep in the fridge for several days. Double the recipe if you want more. If you cook the crêpes in advance stack them between saran wrap . Store them in a ziplock in the fridge or freeze them .

The Filling

10 ounces of soft goat cheese

1 pound of mixed mushrooms, shiitakes, button mushroom , portobello , chanterelles are wonderful, morels, or whatever mushrooms are available

3 to 4 green onions with some of the green tops.

1 large garlic clove, minced

2 ounces of shredded Gruyere cheese

1 egg

2 tsp of minced fresh tarragon

1/2 tsp salt and 1/2 tsp pepper

2 TBS olive oil

1 TBS butter

4 TBS freshly grated Parmesan cheese

Preheat the oven to 350 degrees.

Heat the oil and butter in large frying pan and sauté the mushrooms and the garlic for one to two minutes. Put the mixture into a sieve over a bowl to cool and drain.

Stir together the goat cheese, gruyere cheese, eggs, tarragon, green onions, salt, and pepper. Add cooled mushrooms and mix well. Spoon several tablespoons of filling down the center of each crêpe, roll the crêpe and put them in a well-greased baking dish with the fold of the crêpe on the bottom. Brush with olive oil, sprinkle with Parmesan, bake in the oven for 10 to 15 minutes. The crêpes can be made ahead of time and baked before being served.