

CREPE-ADILLAS

INGREDIENTS:

crepes -

- 3/4 cup flour
- 1 1/2 t sugar
- 1/4 salt
- 1 cup milk, at room temperature
- 1 egg, at room temperature
- 1 T butter (melted + cooled slightly)

filling -

- 6 eggs (1 per crepe)
- 6 t water
- salt + pepper
- fresh chives
- 6 slices of prosciutto
- 6 oz. goat cheese
- 6 oz. mozzarella
- cooking spray

DIRECTIONS:

- 1.** Whisk together the dry ingredients. In a smaller bowl whisk together the wet ingredients. Add the wet to the dry and whisk until mostly smooth.
- 2.** Meanwhile heat up a frying pan/crepe pan/non-stick skillet over medium heat and spray with cooking spray. Pour batter into the pan scant 1/3 cup at a time twirling the pan so the crepe batter thins and spreads out cover the pan. Flip when almost set. Remove from pan and set on a plate; cover with foil. Stack as you make the rest of the crepes.
- 3.** Make the eggs. (You can always scramble these and divide them amongst the crepes.) Cook the eggs one at a time like egg crepes! Whisk together one egg with a teaspoon of water, salt, and pepper. Pour into the pan used for the crepes, over medium-low heat. Twirl so the egg covers the pan, like you did with the crepes. Place one slice of prosciutto on half of the egg. Sprinkle with goat cheese. Once set, place on a plate and cover with a tea towel. Continue with remaining eggs.
- 4.** Assemble the crepe-adillas by place one of the cooked eggs onto a mozzarella sprinkled crepe, fold over some additional mozzarella. Using the same pan again, cook your crepe-adillas over medium-high heat and cook until crisp. Flip and cook until crispy on both sides.

