

SAVORY CREPES

(from The Bewitching Kitchen)

1 cup milk
2 eggs
2 tablespoons olive oil
salt and pepper to taste
dash of nutmeg
1 cup all-purpose flour

fillings:

sauteed mushrooms
ham
cheese
tomatoes

To a blender, add all ingredients for the crepes except the flour. Blend for a couple of minutes, then add the flour and blend again until smooth. Place it in the fridge for 2 hours if you have the chance.

Pour 1/3 cup batter on a non-stick crepe pan (or small skillet), and cook on both sides. I like to brush a little oil before the first crepe, and work carefully with the flame to cook them to a light brown without browning too much. Place the crepes over a plate separated by parchment paper until time to assemble them. They can sit in the fridge for hours or even overnight.

Place a crepe on a surface, add your fillings to half the area, fold the other half over, then fold again to form a sort of triangle. Bake in a 350F oven for 10 minutes.