

Savory Mushroom and Goat Cheese Crepes with Balsamic Reduction

Makes about 12 filled crepes

Rosemary Crepes

1/2 cup whole wheat flour

1/2 cup AP flour

3 eggs

pinch of salt

a few grinds of pepper

1 cup milk (I used skim)

2 Tbsp. butter, melted and cooled

1 Tbsp. fresh chopped rosemary

additional oil or butter for greasing the pan (may or may not be necessary)

Put all the crepe ingredients together in a blender and pulse to combine. Pour the mixture into a bowl (this will make it easier to get the batter into the pan later), cover & refrigerate for one hour.

Heat an 8" nonstick pan or crepe pan over medium heat. I just used a little olive oil spray in my pan to make sure the crepes didn't stick but since there is melted butter in the batter you may not even need it.

Use a 1/4 cup measuring cup to make your crepes. Fill the measuring cup about 3/4 of the way with batter and then add the batter to the pan. Tilt the pan around so the batter fully covers the bottom in a thin layer. Cook for about a minute and then once set, flip. Cook for another 40 seconds or so.

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Mushroom and Goat Cheese Filling

1 Tbsp. butter
1 Tbsp. olive oil
1 shallot, diced
4 cloves garlic, minced
1.5 lbs. assorted mushrooms (cremini, oyster, shiitake, etc.)
1 Tbsp. chopped fresh thyme
1/3 cup dry white wine or sherry
5.5 oz. Isle de France goat cheese
salt and pepper to taste

Heat the butter and oil in a large pan over medium heat. Add the shallot, sauteing until translucent. Stir in the mushrooms, garlic and thyme. Reduce heat to low. Cook over low heat until the mushrooms have released their moisture, about 20 minutes, stirring occasionally.

Increase the heat to medium/medium high and add the wine. Deglaze the bottom of the pan and let the wine cook off until nearly all is evaporated. Season to taste. Off the heat, stir in the goat cheese. Add the filling to the crepes, roll them up, and place them seam side down (alternatively you could just spoon the mushroom mixture into the crepes and crumble goat cheese on top instead of stirring it in).

Rosemary Balsamic Reduction

1 cup good quality aged balsamic vinegar
1 sprig rosemary

Bring the balsamic vinegar and rosemary to a slight boil over medium heat. Continue to boil lightly until the mixture has thickened, reduced, and become syrupy. Drizzle over filled crepes.

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