

WILD MUSHROOM & RED WINE CREPES

8 - 6" savory crepes*
4 Tbsp olive oil
3 shallots, chopped
2 garlic cloves, minced
1 lb mixed mushrooms
1 Tbsp balsamic vinegar
1 egg
¾ C goat cheese, at room temperature
½ C Gruyere cheese, grated
2 tsp fresh tarragon, cleaned and chopped
Salt and black pepper
2 Tbsp grated Parmesan cheese

To prepare the crepes: Preheat the oven to 350 degrees F. In a large skillet over medium-high heat, heat 2 tablespoons of the olive oil and sauté the shallots for 2 - 4 minutes. Add the garlic and sauté until translucent. Pour the shallots and garlic out and set aside. Heat an additional 1 Tbsp of olive oil over high heat. Once the pan is hot, add the mushrooms and let them sear. Toss the mushrooms and quickly heat through, about 1 minute. Add 1 Tbsp balsamic vinegar and let cook briefly to combine the flavors. Lower the heat then add the shallots and garlic back to the pan, toss around to combine then transfer all to a bowl and let cool.

In a medium bowl, whisk the egg and mix in the goat cheese, Gruyere, tarragon, salt, pepper and sautéed vegetables. Spoon 1/2 cup of filling in a ribbon down the center of each crêpe, and roll up to enclose. Arrange in a greased 9-by-13-inch baking dish, brush with the remaining 1 tablespoon oil, and sprinkle with the Parmesan cheese. Bake in the oven for 10 to 15 minutes, or until heated through. Serve at once.

*Savory Crepes:

2 large eggs
1 C milk
1/3 C red table wine
¾ C all purpose flour
1/4 C wine flour*
1/2 tsp salt
1/4 tsp pepper
2 Tbsp unsalted butter, melted and cooled

To prepare the crepes: In a blender or food processor, blend the eggs, milk, wine, flour, wine flour, salt, pepper and the 2 tablespoons melted butter for 5 seconds, or until smooth. Stir down and repeat if necessary. Or, to mix by hand, sift the flour into a medium bowl and add the salt. In a separate container, whisk the eggs until blended and mix in the milk and wine. Pour a small amount of the wet ingredients into the dry and whisk together to make a paste. Gradually add the remaining wet ingredients and whisk constantly. Stir in the salt and pepper; stir in the 2 tablespoons melted butter. Cover and chill 1 - 2 hours.

Gently stir the batter if it has separated. Heat a seasoned 6- or 7-inch nonstick crêpe pan over medium-high heat until hot. (Use a 9- or 10-inch pan for larger crêpes.) Coat the pan lightly with butter, lift the pan from the heat, and pour in 2 or 3 tablespoons of batter for a 6- or 7-inch pan, or about 1/4 cup for a 9- or 10-inch pan, tilting and rotating the pan to coat the surface. Cook until almost dry on top and lightly browned on the edges, about 1 minute. Flip the crêpe over using your fingers or a spatula, then cook the other side for about 15 seconds, or until lightly browned. Turn the crêpe out onto a clean tea towel to cool. Repeat with the remaining batter, wiping the pan with butter as needed and stacking the crêpes as they are cooked.