




# Crespelle alla montanara






A recipe by Roberto d'Angelo, Executive Chef at the Alpe Foppa restaurant.

## Preparation

	Time required	approx. 40 minutes
	Difficulty	Medium - For amateurs
	Portion size	8 pieces

## Features

	Dish	Vegetarian - Crespelle
	Typical product	Mountain cheese - 0 km
	Suitable in	Summer - Tasty lunch

## INGREDIENTS

### Crêpes

- 2 entire eggs
- 160 g flour
- 170 ml milk
- 15 g butter
- A pinch of salt

### Filling

- 40 g butter
- 30 g olive oil
- 500 g mountain cheese
- 500 g porcini mushrooms (preferably fresh)
- A pinch of salt
- 1 garlic clove
- 30 g parsley
- 300 ml cream
- 100 g mountain cheese

**Crêpes****PREPARATION**

Put the flour in a bowl and pour in the milk, taking care to mix well, then add the eggs and the previously melted butter. Heat a 18 to 20 cm nonstick sauté pan, grease it well with a napkin soaked in a little oil. Pour enough of the mixture to cover the pan.

Allow the mixture to cook evenly for about 10 seconds then turn it over, using a spatula and allow it to cook for a further 10 seconds, then remove and allow to cool.

Repeat until the batter is completely finished.

**Filling**

Melt the butter in a pan together with the oil, add the peeled garlic clove and fry it for 2-3 minutes taking care not to burn it, then remove the garlic and add the porcini mushrooms, previously cleaned and cut into strips. Cook the mushrooms, turning often, for 5-7 minutes, add the chopped parsley and let cool.

Now lay the crepes out on a flat surface and place in the centre a spoonful of porcini mushrooms and the mountain cheese cut into strips, then fold the crepe four times. Repeat the process with all 8 crêpes, taking care to divide it in equal parts for all the crêpes both the porcini and the mountain cheese.

Place the crespelle in a baking or oven dish lightly moistened on the bottom with liquid cream, then pour a little of it over the crespelle and sprinkle with the 100 g of cheese.

Bake at 160 °C for 20 minutes.