

Ham and Cheesy Egg Crepes with Mustard Sauce

Serves 8

Ingredients

Crepes:

1 ½ cups whole milk
1 cup all-purpose flour
1 tablespoon sugar
1/4 teaspoon coarse salt
4 large eggs
4 tablespoons unsalted butter, melted and cooled
2 teaspoons finely chopped fresh parsley, plus whole parsley leaves, for garnish
2 teaspoons finely chopped chives
2 teaspoons finely chopped fresh dill

Mustard Sauce:

1/4 cup creme fraiche
1 tablespoon Dijon mustard
1 tablespoon whole-grain mustard
Kosher salt and freshly ground black pepper

Ham and Cheesy Egg Filling:

1/2 cup grated Gruyere cheese
16 thin slices Black Forest ham
8 large eggs
Kosher salt and freshly ground black pepper
3 tablespoons unsalted butter

For the crepes: Combine the milk, flour, sugar, salt, eggs and 2 tablespoons of the butter in a blender and blend until smooth, about 20 seconds. Let the batter rest at room temperature for at least 15 minutes before using or transfer to a container with a lid and let rest in the refrigerator for up to 1 day.

For the mustard sauce: Whisk together the creme fraiche, Dijon, whole-grain mustard and some salt and pepper in a bowl. Set aside.

Mix the parsley, chives and dill into the crepe batter. Heat a 10-inch nonstick skillet over medium heat. Lightly brush with some of the remaining melted butter. Add 3 to 4 tablespoons of batter and swirl the skillet so the batter completely covers the bottom. Cook until the underside of the crepe is golden brown, 2 to 3 minutes. Loosen the edge of the crepe with a rubber spatula, then with your fingertips, quickly flip. Cook 1 minute more. Slide the crepe out of the skillet and repeat with the remaining batter, coating the skillet with butter as needed. Stack the finished crepes directly on top of each other.

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For the ham and cheesy egg filling: Put the crepes on a plate. Smear each one with a little mustard sauce (leaving some for topping each crepe too), scatter some cheese on top and then put 2 pieces of ham over the cheese.

Whisk the eggs in a bowl with some pepper. Melt the butter in a medium nonstick skillet over medium heat. Add the eggs and cook, stirring, until soft curds form, 2 to 3 minutes. Just before they set, stir in some salt.

Spoon some scrambled eggs over each crepe, leaving a 2-inch border at the top and bottom, then smear on a bit more sauce and scatter on some parsley leaves. Fold the crepes over the eggs so the edges meet in the center and serve immediately.

Credit: Bobby Flay