

Crepe stuffed with ricotta cheese and spinach
From Giuseppe's restaurant

Crepes

Flour $\frac{3}{4}$ cup Put all ingredients in a blender and mix 30 seconds on low. Strain
Milk 1 cup then let rest in fridge for one hour. Heat non stick pan over med
Eggs 2 high heat then brush with some melted butter. Pour about $\frac{1}{2}$ cup of
Salt $\frac{1}{2}$ tsp. batter into the pan and swirl to coat the bottom. When the edges
Oil 2 tbs. of the crepe curl up slide crepe onto a plate. Do not let the crepe
Brown too much. Finish making the crepes.

Filling

Ricotta cheese 250 gr. Steam the spinach until just wilted and when cool, squeeze
Spinach 280 gr. Bag out water well then chop coarse. In a bowl, mix all the
Salt 1 tsp. ingredients well then adjust salt to taste.
Pepper 1 tsp.
Nutmeg $\frac{1}{2}$ tsp.

Béchamel sauce

Butter 3 tbs. In a small sauce pot melt butter over med. Heat then whisk in
Flour 3 tbs. the flour. When it starts to froth whisk slowly for one minute.
3% milk $1\frac{1}{4}$ cup Add the milk all at once then whisk until blended. Add the salt
Salt 1 tsp. and nutmeg then simmer while whisking until it has thickened,
Nutmeg 1 tsp. about four minutes. Set aside to cool.

Tomato sauce

Crushed tomatoes 540 mil. Can Mix all ingredients then simmer 10 minutes.
Water $\frac{1}{2}$ can Set aside to cool.
Garlic 2 cloves minced fine
Salt to taste
Olive oil 3 tbs.

Spread 2 cups of sauce on the bottom of a 10x10. Place about 3 tbs. filling in the middle of a crepe then roll up egg roll fashion and place in the pan. Spoon the béchamel sauce length wise over the crepes and dot with remaining tomato sauce. Cover pan with foil and bake in a 350 oven for 35 minutes. Serve with a dollop of basil pesto on top and side of roasted root vegetables. For a wine I would suggest a Pinot Noir, it is light in flavor and pairs well with the delicate flavors of the crepe.