

Mushroom Crepes with Ham

Source: Crepes & Flaming Desserts Book

Ingredients

- 3 tablespoons Butter
- 3 Shallots Or ½ Onion, Finely Chopped
- 1½ cups Mushrooms
- 2 Lemon Juice
- ½ cup Chicken Broth
- 8 Thin Slices Of Boiled Ham
- ½ cup Grated Swiss Or Gruyere Cheese
- ¼ cup Whipping Cream
- 1 tablespoon Cornstarch, Dissolved In 2 Tbsp Cold Water

Method

Saute the onion in the butter until soft. Add the thinly sliced mushroom.

Sprinkle mushrooms with lemon juice to prevent discoloration. Cook the mushrooms for one minute. Add chicken stock and cook over a high heat, uncovered, for one more minute.

Lower the heat and add the grated cheese and cream. Do not heat the cheese too quickly or it will spin into threads. Add the cornstarch dissolved in water and the mixture will thicken immediately. It should be thick enough to hold its shape in the rolled crepe. Adjust the seasoning, adding salt and pepper to taste.

Lay a piece of boiled ham on each crepe. Put about 3 tbsp of the mushroom mixture over the ham and roll the crepes. Place in a buttered ovenproof dish and dot the crepes with butter. Bake in a preheated 400°F oven for 15 minutes and serve immediately.