



Buckwheat Crepes

with Ham & Cheese and Endive Salad



20-30min



2 Servings

These are not your average street-crepes filled with butter and sugar. Instead we made a thin batter with nutty buckwheat flour so our crepes cook up light and tender with lacy edges. We layered on savory French ham and gruyère cheese and made a crunchy endive salad to go alongside. Picture yourself at a charming creperie on a quiet Parisian corner. Cook, relax, and enjoy!

What we send

- oregano, fresh
- buckwheat flour
- scallions
- Dijon mustard ¹⁷
- champagne vinegar
- endive
- French ham

What you need

- all-purpose flour ¹
- coarse salt
- freshly ground black pepper
- egg ³
- milk ⁷
- olive oil

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

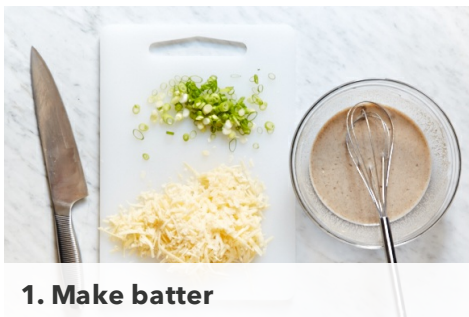
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

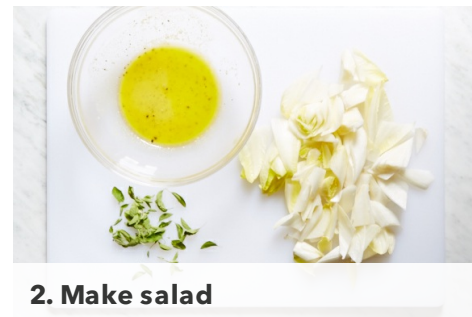
Nutrition per serving

Calories 555kcal



1. Make batter

Preheat oven to 200°F. Combine buckwheat flour, ¼ cup milk, ½ cup water, 2 tablespoons all-purpose flour, and 1 large egg in a medium bowl. Add ¼ teaspoon salt and whisk vigorously, 1 minute; set aside. Trim root from scallions and thinly slice. Coarsely grate gruyère.



2. Make salad

Whisk Dijon, vinegar and 2 tablespoons olive oil in a large bowl; season with salt and pepper. Halve endive lengthwise and cut into large chunks. Pick oregano leaves from stems. Add endive and oregano to dressing and toss to coat.



3. Cook crepes

Melt half of 1 butter pat in a non-stick skillet over medium-high heat. Whisking before each addition, add a quarter of batter (scant ¼ cup) and quickly swirl the skillet to coat bottom. Cook, undisturbed until edges look dry and bottom is golden brown, about 1 minute.



4. Fill crepes

Flip crepe and top with a quarter of cheese and scallions, and a slice of ham. Cook, lowering heat if needed, until cheese is melted, about 1 minute. Fold crepe in half like a quesadilla and transfer to a baking sheet. Keep warm in the oven while you cook other crepes.



5. Cook remaining crepes

Cook remaining crepes, adding half a pat of butter to skillet before adding batter. Transfer cooked crepes to baking sheet to keep warm.



6. Serve

Transfer warm crepes to a platter or plates and serve with endive salad. Enjoy!