



Seafood Crepes

Recipe courtesy Jill Davie

Prep Time:	20 min	Level:	Serves:
Inactive Prep Time:	10 min	Intermediate	24 crepes
Cook Time:	35 min		

Ingredients

For the crepes:

- 1 3/4 cups all-purpose flour
- 1 tablespoon sugar
- 2 cups milk
- 1 egg
- 1/3 cup vegetable oil
- 5 tablespoons butter, melted, plus more for pan
-

For the filling:

- 2 cups white wine
- 1 cup cream
- 1 tablespoon cornstarch
- 1/4 cup cold water
- 1 cup crab
- 1 cup bay shrimp, chopped
- 2 eggs, hard-boiled and chopped
- 2 tablespoons parsley, chopped

Directions

For the crepes:

Place the flour and sugar in a medium sized mixing bowl. Slowly whisk in the milk, egg, vegetable oil, and butter. Heat a nonstick pan or crepe pan over moderate heat. Brush the pan lightly with butter.

Pour 1/4 cup of the crepe batter into the center of the hot pan and tilt it in all directions. The batter should coat the pan in a light covering. After about 30 seconds, the bottom side of the crepe should be lightly browned and the crepe should be ready to be flipped. Shake the pan in order to release the crepe, then turn it by using a spatula or the flip of your wrist.

Cook the crepe for an additional 15 to 20 seconds and turn it out onto a plate. Repeat this process with the remainder of the crepe batter. Use a round 4-inch cookie cutter to cut the crepes into hors d'oeuvre sizes.

For the filling:

In a small saucepot, bring the white wine to a boil and reduce by half. Add the cream and bring to a boil. Mix the cornstarch together with the cold water and whisk it into the cream and wine mixture until thickened. Let cool. In a large mixing bowl, place the crab, shrimp, and chopped egg and toss together lightly. Fold in the thickened cream mixture and season, to taste, with salt and pepper. Add the parsley.

To assemble:

Place a heaping tablespoon of the seafood filling in the upper left hand side of a crepe. Fold the crepe in half and then fold it in half again. Continue this process until all the crepes are filled, or all the filling is used. Serve the crepes at room temperature placed inside folded doilies.