

# HOT BROWN CREPES



## Ingredients:

2	Large	Eggs
1¼	Cups	Half & Half
3	Tablespoons	Butter, melted (plus some to coat crepe pan)
1	Cup	Flour
¼	Teaspoon	Salt
¼	Cup	Butter
¼	Cup	Flour
3	Cups	Half & Half
¾	Cup	Pecorino Romano Cheese, grated
¼	Teaspoon	Nutmeg
¼	Teaspoon	Black Pepper
½	Teaspoon	Salt
4	Cups	Leftover Turkey, chopped
2	Medium	Roma Tomatoes, seeded & chopped
¼	Cup	Cooked Bacon, crumbled

## Directions:

1. Place first five ingredients in blender and pulse for 5 to 10 seconds. Set aside.
2. Melt ¼ cup butter in saucepan. Whisk in ¼ cup flour to make a roux and cook for 2 minutes. Whisk 3 cups half & half, nutmeg, salt and pepper into roux and cook over medium heat for 2 to 3 minutes, until it begins to simmer. Whisk in Romano cheese until smooth. Set aside.
3. Heat a small non-stick pan over medium heat. Coat pan lightly with butter. Pour ¼ cup of the batter into pan and swirl to spread evenly. Cook for 30 seconds. Flip when edges begin to dry, and cook another 10 to 15 seconds. Remove from pan. Repeat until batter is gone.
4. For the filling, combine turkey and 1 cup Mornay sauce in pan. Stir to combine and heat through.
5. Place ⅓ cup of the filling onto crepe and roll up. Place in a broiler-proof dish. Repeat until the crepes and filling are gone. Pour remaining Mornay sauce over the top. Sprinkle crumbled bacon and tomatoes evenly on top and place under the broiler until the sauce begins to brown.
6. Sprinkle with paprika and additional Romano cheese, if desired.

*For sweet crepes: Omit salt. Add 2 tablespoons powdered sugar and 1 teaspoon vanilla to batter.*