

Crespelle di formaggio (Baked crêpes stuffed with cheese)

Crespelle:

- $\frac{3}{4}$ cup all-purpose flour
- 2 eggs
- $\frac{1}{4}$ teaspoon kosher salt
- 1 cup whole milk
- Olive oil (for the pan)
- 4 tablespoons melted unsalted butter)

Filling:

- 2 $\frac{1}{2}$ cups ricotta
- 1 pound fresh mozzarella, grated
- 1 cup freshly grated soft sheep's milk cheese (cacio or a young provolone)
- $\frac{1}{2}$ pound sweet salami or soppressata, cut into $\frac{1}{8}$ -inch dice
- $\frac{1}{2}$ teaspoon freshly grated nutmeg

See recipe for Basic tomato sauce + another 1 pound grated mozzarella

First, make the crespelle. Place the flour into a mixing bowl and whisk in the eggs, one at a time. Then add the salt and combine. Gradually whisk in the milk a little at a time until it's all been incorporated (there should be no lumps). Allow the batter to stand for at least 20 minutes.

Heat a six-inch non-stick pan over high heat until hot and brush with olive oil. Turn down the heat to medium and pour some of the batter into the hot pan. Cook until a pale golden on the bottom (about 1 minute). Flip and cook for another 5 or 10 seconds on the other side. Remove and set aside. Continue the process until all of the batter has been used. Makes approximately 18 small crepes or 9 large ones. Note: The crepes can be frozen for up to two months. Wrap stacks of up to 20 crepes tightly in plastic wrap and then in foil. When ready to use, thaw overnight in the refrigerator.

Then, make the filling. Combine all of the filling ingredients together in a bowl.

To assemble, ladle some of the basic tomato sauce onto the bottom of a 10-by-8-inch ceramic baking dish. Place about three tablespoons of the filling mixture into each crepe and roll up like a giant cigar. Line the dish with the filled crepes (you should get about three by three). Top each crepe with more tomato sauce, and then sprinkle the grated mozzarella over the whole thing.

Bake in a pre-heated oven (450°F) for 12-15 minutes until the cheese has browned and the dish is bubbly. Serve hot with a crunchy salad.

Serves 6-10

Source: Mario Batali, Holiday Food