

Stuffed And Rolled Crêpes

For about 12 crêpes.

FILLING:

SAUCE:

1 ½ TBS fat
2 TBS flour
1 to 1 ¼ cups boiling milk or broth salt, pepper, pinch of nutmeg
½ cup grated Swiss cheese (optional for the sauce)
1/2 cup grated Swiss cheese (for top of dish)

HAM, LEFTOVER OF COOKED MEAT or CHICKEN: 1 ½ cup diced
MUSHROOMS 1/2 LB diced and *sauté in a* little fat
SPINACH 2 cups blanched or frozen minced spinach
ANY LEFTOVER OF COOKED VEGATABLES : 2 cups minced

RATATOUILLE 2 cups of a mixture of eggplants, zucchinis,
Tomatoes, pepper, onions garlic and a
Bouquet garni sautéed and cooked in olive oil

DIRECTIONS FOR COOKING

SAUCE:

- 1 - Melt fat in saucepan
- 2- Add flour and cook together for a minute without coloring.
- 3- Beat in boiling milk or hot broth. Bring to the boil and stir for a few minutes.
- 4- Add Swiss cheese (optional)
- 5- Season with salt, pepper and nutmeg

Grease a baking dish big enough to hold 12 filled crepes. Add enough sauce to the filling to bind it. Place a little filling on lower third of crêpes. Roll it and place in baking dish. When all crepes all placed in baking dish, thin leftover of sauce and pour over crepes. Sprinkle Swiss cheese on top of it. Place in 350 degrees oven until bubbling hot.

The dish can be prepared several days ahead of time and put in oven 25 minutes before dinner.

Chopped scallions can be added to crêpes batter (about 2 TBS for 12 crepes). Then they can be eaten without filling with a garden salad.