

Crespelle batter

½ cup of unbleached flour
2 large eggs
2 tbsp chick pea flour
2 tbsp unsalted butter (melted)
¼ cup of milk
salt & pepper to taste

Mushroom filling

½ wild mushrooms (dried or fresh)
2 cups of ground beef
2 cloves of garlic
1 medium onion (diced)
salt & pepper to taste
4 tbsp extra virgin olive oil

Mushroom sauce

2 cups of heavy cream
1/2 cup of porcini mushrooms chopped (reserve hydrated porcini mushroom liquid)
¼ cup of Italian white wine
2 cloves of garlic
½ cup of minced white onion
4 tbsp extra virgin olive oil
1 tbsp butter to finish

For the Crepe Batter :

1. Place the melted butter, eggs and milk in a bowl and whisk until well combined.
2. Then sift in both chick pea & unbleached flour until completely combined and smooth with no lumps add salt & pepper to taste and let rest for ½ hour to one hour in the refrigerator.

For the Sauce:

1. In a medium sauce pan, add extra virgin olive oil, garlic onion and cook for 5 minutes at a steady simmer.
2. Add the chopped Porcini mushrooms and cook for 10 minutes on a low steady simmer then add the white wine until wine is almost dissolved.

3. Slowly whisk in the heavy cream in a steady stream bring mixture to a very low simmer add the butter to finish and continue to whisk even after remove the sauce pan from the flame. (This will prevent the creamy mixture for breaking.)

For the filling:

1. Heat a stainless steel pan and add the extra virgin olive oil, garlic & onion until its get to a steady simmer.
2. Add the ground beef and cook until it starts to brown, add mushrooms and cook until ground beef and mushrooms are at desired finish.

Notes:

If you are using dried mushrooms you can add some of the water from the hydrated mushrooms for extra flavor.

To reconstitute dried mushrooms add just enough water to cover the amount you are cooking, strain the liquid and use.