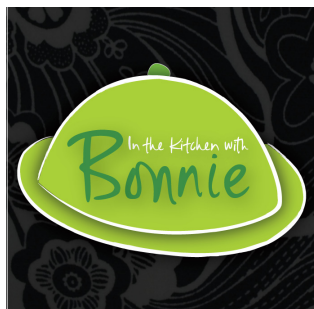


The Chez Elle & Citron Crepes



INGREDIENTS

For the Crepe Batter:

1 gal milk
1/2 gal water
32 eggs
6-7 lbs flour
4 Tb salt
1lb melted butter

For the Lemon Curd:

Lemon Curd
2 c lemon juice
3 c. sugar
5 egg yolks
12 eggs
pinch of salt

DIRECTIONS

For the Crepe Batter:

Combine ingredients. For the citron crepe add sugar and cinnamon to taste.

For the Lemon Curd:

Whisk ingredients together over double boiler continuously until very thick. Blend in 4 c. cold butter and chill.

For the Chez Elle Crepe:

FILLING:

Roasted chicken, sautéed mushrooms, sun-dried tomatoes, fresh baby spinach, mozzarella & pesto

TOPPINGS:

Marinara, mozzarella & pesto

For the Citron Crepe:

FILLING:

Lemon curd, fresh sliced strawberries

TOPPINGS:

Fresh whipped cream, fresh sliced strawberries, raspberry sauce

specialty of:
Ellen Trakas & Chef Siddall

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