



# SAVOURY CREPES

YIELDS: 6 CREPES

Make these your own by choosing your favourite savoury or sweet ingredients to fill these crepes with! We chose to fill ours with a savoury herb and garlic chevre, mushrooms, leek, kale, and fresh thyme, rosemary and sage.



## Ingredients

### FOR THE CREPES

- 2 large eggs
- 1 cup whole milk
- ¼ cup water
- 2 tablespoons melted butter
- 1 cup Anita's Organic All Purpose flour or White Whole Wheat flour
- ¼ tsp sea salt
- 4 cups chopped mushrooms of choice (we used tree oyster)
- 1 full leek, light and greens with tough outer layers removed.
- 3 garlic cloves, minced
- 4 stocks kale
- 1 tsp fresh thyme, chopped
- 1 tsp fresh rosemary, chopped
- 1 tsp fresh sage, chopped
- Salt and pepper

### FOR FILLING

- ¾ cup herb and garlic chevre cheese
- 3 tablespoons butter

## Instructions

1. Begin by preparing your crepe batter as it will have to rest for 30 minutes. In a blender combine milk, eggs, water, melted butter, flour and salt. Blend on low until smooth and then place in the fridge. The batter will last in the fridge for 24 hours if you would like to prepare ahead of time.
2. For the filling: Start by stripping and cleaning the leek. Peel off the outermost layers and then give it a good rinse. Cut off the hard end of the leek and cut right where the light part of the leek begins to turn darker green. Take the lighter portion and cut it in half lengthwise and then cut each half into width-wise slices. Make sure there is no dirt hiding in the darker green layer of the leek, then chop.
3. Chop mushrooms into small pieces removing any hard ends.
4. Heat a pan over medium heat and add in butter. Once it begins to melt add in your leeks.
5. Stir the leeks until coated in the butter and continue to do some until they start to become tender and lightly browning.

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6. Add in the mushrooms and continue to cook until softened and starting to caramelize along with the leeks.
7. Add in the minced garlic and herbs and cook for a minute longer until fragrant.
8. Add in chopped kale stirring until softened and bright green.
9. Season to taste with salt and pepper.
10. Turn off the heat and set aside.
11. When you are ready to cook the crepes, heat a 10 inch crepe pan or non-stick frying pan over medium heat. Brush a thin layer of oil on the pan.
12. Pour in  $\frac{1}{4}$  cup of batter on to the center of the pan and swirl and tilt the pan to create an even layer of batter. Cook until the top begins to look dry and the bottom starts to turn golden brown (60 seconds for lighter, up to 2 minutes for a darker golden crepe) using a thin spatula gently flip and cook for another 30 seconds on the second side. Transfer to a plate and continue with the remaining batter, stacking the crepes as you go to keep warm.
13. Once all the crepes have been prepared, begin to assemble. Gently spread a layer of cheese on the crepe while they are still warm as it helps the cheese to melt and spread easier without tearing. Spoon on filing and roll up or fold.

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