

Mushroom Crepes – *Crepas de hongos*

Ingredients

Cooked tomatillo green sauce
(homemade, or from jar)

Basic Crepes

- 1 cup all-purpose flour
- 4 eggs
- 2 cups milk
- 3 tbsp butter; melted, plus more butter for cooking



Huitlacoche-Style Mushroom Filling

- 1 lb (454 g) mixed mushrooms, such as oyster, cremini, king oyster, shiitake, etc.;
for black tone, at least one Portobello
- 1 ear fresh corn
- ½ white onion; peeled and chopped
- 1 tbsp fresh epazote; washed, leaves only, chopped
(if not available, for this recipe, a mix of fresh thyme and flat parsley leaves may be used)
- 1 tsp salt
- 1 tbsp oil

Cheese Sauce

- 2 tbsp all-purpose flour
- 1 tbsp butter
- 1 cup milk
- ¼ tsp salt
- ¼ cup melting cheese, such as mozzarella or Mexican Manchego

Prepare crepes: In a large bowl, beat eggs with a whisk; incorporate milk and continue mixing. Pour in melted butter, and whisk to incorporate. Continue mixing while slowly adding flour, sifting through a mesh to avoid clumps. The resulting batter looks runny and bubbly. Warm up an eight-inch frying pan over medium heat; add a dab of butter, spreading and removing excess with a paper towel. Pour two tablespoons of batter, tilting the pan to quickly spread the batter all over the surface of the pan. Wait until the batter forms tiny bubbles and the edge becomes wavy. Release the crepe by running a thin spatula around the edge. Flip the pan over a plate, to drop the crepe onto the plate. Continue cooking the batter, greasing the pan as before after cooking three to four crepes. Makes approximately twenty crepes. Cover to keep warm.



Prepare mushroom filling: Quickly rinse and dry the mushrooms, or brush off all dirt. Chop and mix the mushrooms, and reserve. Remove husk and silk from corn on the cob; rinse under running water and dry. Slice the corn kernels off by running a sharp knife along the surface of the cob, turning to get all the rows of kernels. Discard the cob. Add reserved mushrooms and mix with corn kernels. Warm up oil in a pan over medium heat; add chopped onions and sauté until translucent. Add corn and mushroom mixture, season with salt, and continue cooking for five minutes, stirring to incorporate all ingredients. Sprinkle herbs on top. Stir and cook for one more minute, then turn off heat, but leave on the stove to keep warm. The filling looks like huitlacoche from the corn kernels, and mushroom tones, especially the black spots from the Portobello mushrooms.



Prepare Cheese Sauce: Melt butter in a saucepan over medium heat. add flour and whisk to incorporate. Cook for a couple of minutes, then add salt and slowly pour in milk, whisking vigorously to avoid clumps. Reduce heat to low, and continue cooking and stirring continuously. Continue whisking, and as the sauce thickens, tilt the pan every minute or so; the right consistency is achieved when a film forms at the bottom of the pan. Add grated cheese and mix to incorporate and melt cheese. Cook just until the cheese has melted completely and the sauce looks smooth.



Warm up green sauce and prepare plates: Place sauce in a saucepan and bring to boil over medium heat. Spread two to three tablespoons of green sauce on a dinner plate, and set aside.

Assemble crepes and plate: Place one crepe on working surface, spread filling along centre of crepe and top with some cheese sauce. Fold the crepe to form a roll. Repeat with another crepe. Transfer to the dinner plate on top of the green sauce, placing the seam of the crepes facing up. Drizzle more cheese sauce on top of the crepes. Continue plating as needed, and serve immediately. Enjoy while warm.

