

KITCHEN AFFAIRS

for the serious cook

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CELEBRITY GUEST CHEF: MONIQUE JAMET HOOKER
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Crêpes Canapés (Makes 24)

1½ cups flour
4 TableSPoon unsalted butter, melted
¾ cup ± whole milk*
4 large eggs
½ cup chopped almonds
1 pinch salt

TO COOK:

4 TableSPoons unsalted butter

FOR THE FILLING:

1 quart fresh strawberries, cleaned and sliced
1 lemon, juice only
2 TableSPoons Framboise, Chambord, or Amaretto liqueur (optional)
6 ounces Havarti cheese

*You might need more milk if too thick. You want the consistency to be like melted ice cream.

Combine the flour and salt in a mixing bowl. Make a well in the center. Add the eggs, slowly mixing them with the dry ingredients. Do not add too much flour into the eggs at a time. Let your whisk grab the flour and bring it into the egg.

Add the milk a little at the time, then the melted butter. Fold in the chopped almonds.

To cook, use a 7-inch crêpe pan and a 2 ounce ladle. Brush a little butter on the bottom of the crêpe pan after cooking each crêpe. (A silicone basting brush is perfect for this job.)

With the pan OFF THE HEAT, pour ¾ of the ladle full into the center of the pan and swirl the batter around to make a perfect circle. Return the pan to the heat, cook for just a minute or until the top surface of the crêpe has lost its sheen.

Flip the crêpe over using a spatula and cook to the count of 10, then remove it from the pan. Repeat, with the rest of the batter. This should make about 12 to 16 crêpes.

To make the filling, combine the lemon juice, liqueur and berries in a bowl. Let stand for 10 minutes, or refrigerate up to 4 hours.

Cut each crêpe in half. Place a few slices of strawberry and a slice of cheese on top of each ½ crêpe, then roll, and serve.