

PLAIN CREPE RECIPE

. crepes . hotcakes . blinis . pancakes .

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. blue cheese and spinach crepes .

INGREDIENTS:

1 pk	Van Dyck Plain Hotcakes
120 g	baby spinach leaves
100 g	prosciutto, thinly sliced
150 g	blue cheese
	freshly ground black pepper

METHOD:

filling

place the spinach leaves and the prosciutto in a bowl.

add the blue cheese.

season with pepper and stir gently.

crepes

heat crepes in a microwave or pan.

to serve:

preheat oven to 160°C.

top crepes with filling mixture.

fold the crepes in half to cover the filling.

fold the crepes again to form a quarter.

place the filled and folded crepes on a baking tray.

bake for 5 minutes, or until cheese is melted.

