



Crespelle with truffle

Ingredients for the crespelle

- 250 gr. Flour
- 500 gr. Milk
- 3 eggs
- Salt and pepper

Ingredients for the béchamel sauce

- 50 g of butter
- 50 g of flour
- 500 ml milk
- 1 pinch of salt
- Extra virgin olive oil
- Butter
- Chives

Direction

Prepare the crespelle batter. Whisk the eggs with flour and a pinch of salt. Add the milk and whisk to incorporate. Cover the bowl and put in the fridge for about one hour.

For the béchamel:

Place the flour and butter in a pan and mix carefully while heating. Once the butter has melted, add the milk gradually. When the sauce is smooth add salt and pepper to taste and half of the truffle finally chopped

Warm the remaining truffle into a pan with extra virgin olive oil and salt and pepper

Prepare the crespelle: heat a 20cm large non stick pan on medium heat with a little bit of butter, ! Pour the crespelle batter into the pan and swirl to cover it with a thin layer. Cook for 2 to 3 minutes until the crespella becomes golden brown on the edges, then with a spatula flip it and cook also on the other side for one more minute.

Move the first crespella onto a plate and prepare the second one. Continue until the batter is finished

Warm the oven at 180 degree