

Natrel[®]

Ham, cheese and spinach crepes



SERVES
8



PREPARATION TIME
10MIN.



COOKING TIME
10MIN.

Ingredients

Pancakes

1 CUP all-purpose flour
1 CUP Natrel 2% Fine-filtered milk
1 TBSP. Natrel salted butter, melted
2 eggs
Salt and pepper
Butter (for cooking)

Toppings

8 slices white ham
2 CUPS grated cheddar cheese
2 CUPS fresh spinach

Preparation

1. Place all ingredients in the mixer bowl and stir until the batter is smooth and homogeneous. Add salt and pepper.
2. In a non-stick pan about 20 cm (8 in.) in diameter, melt a knob of butter and brush the pan evenly.
3. Spread about 1 ladle (¼ cup) of batter in the pan and brown on each side. Repeat for the other pancakes.
4. Place the cooked pancakes on a plate as they are cooked and cover with a clean cloth to prevent them from drying out. Set aside.

Toppings

1. Top each pancake evenly with grated cheddar cheese. Place a slice of ham on half the pancake, sprinkle with spinach leaves and fold closed. Repeat for the other pancakes.
2. In the same pan, heat a knob of butter and brown each pancake for 2 minutes on each side so that the cheese slowly melts.
3. Top with hollandaise sauce and enjoy right away.