

Crespelle



Preparation time: 50 mins

Serves: 8 people

User Rating: ★★☆☆☆

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Lasagne, we love you, but we need to start seeing other bakes. You can make the batter for these crespelle up to two days ahead, just leave it covered in the fridge.

Recipe by Camellia Ling Aebischer.



Ingredients

Crepes

- 2 cups flour
- 1 cup milk
- 1 cup water
- 2 eggs
- 1 tsp salt

Filling

- 2 cloves garlic, sliced
- 500 g baby spinach
- 500 g smooth ricotta
- 100 g grated parmesan
- 1 egg
- Salt and pepper, to taste

Sauce

- 700 g bottle passata
- 1 tsp salt
- 1 tsp powdered garlic
- 1 tsp mixed herbs
- 1 tsp chilli flakes
- 100 g grated parmesan

Method

1. Preheat oven to 180°C fan-forced.
2. For the crepes, mix all ingredients in a large bowl with a whisk until almost no lumps remain. Set aside while you prepare the filling.
3. In a large pot, add sliced garlic and a little olive oil. Cook for a few minutes over medium heat until the garlic softens and is just about to brown. Add the spinach and stir to wilt. Allow to cool slightly then strain off excess liquid. Mix through remaining filling ingredients and set aside while you cook the crepes.
4. Place a large non-stick frypan over medium heat. Brush lightly with olive oil, or pour and wipe away using a paper towel. Cook your crepes - I use a ⅓ cup measure to pour them into the pan for consistency. You should end up with around 12 crepes.
5. For the sauce, remove the lid of the passata bottle and add the remaining ingredients. Replace the the lid and shake well.
6. To assemble, pour about a third of the sauce into the bottom of a large baking dish. Fill the crepes with the ricotta mix by spreading an even layer on half the crepe, then folding closed in half, and half again. Arrange the crepes in a single layer, overlapping, in the tray. You can also roll them up like enchiladas if you prefer.
7. Cover with remaining sauce, parmesan cheese, then bake for 30 minutes or until bubbling and golden. Cool for 5 minutes before slicing and serving.