

Foraged Herb Crepes with Lemon Ricotta Filling

Makes 8-10 crepes

2/3 cup whole milk

2/3 cup water

3 eggs

3 tablespoons butter, melted

1 cup flour

1/4 teaspoon salt

2 tablespoons additional melted butter (for the pan)

1 cup mixed fresh foraged herbs or purchased herbs-see options below**

1 cup ricotta cheese-whole fat

2 tablespoons extra virgin olive oil

1 lemon, zested

salt and pepper to taste

1. Place milk, water, eggs, and melted butter in a blender and mix until smooth. Add the flour and salt, a little at a time, mixing as you go and scraping down the sides of the jar as needed. This will help to keep flour from clumping. The batter will be thin.
2. Heat an 8-inch crepe pan or nonstick skillet over medium-high heat. When the pan is hot, brush very lightly with melted butter. While tilting the pan in a circle, ladle the batter in to cover the surface with the batter. If using a 10-inch pan, prepare crepes with 1/3 cup of batter.
3. Sprinkle the batter with the herbs while the batter is still wet. Cook for 30-45 seconds. Using a crepe turner or rubber spatula, turn the crepe over and cook for another 30 seconds. Remove the crepe and place on a wire rack to cool. Repeat with the remaining batter. Cooled crepes can be stacked if needed.
4. Place the ricotta, oil, and lemon zest in a food processor and blend until smooth. Season with salt and pepper to taste. You can use an immersion blender as well. Fill crepes with whipped ricotta and a pinch of lemon zest.

Foraged greens and Herbs

- Creeping jenny, dandelion, chickweed, violets (leaves and flowers), clover, purple nettle, plantain, garlic grass <https://www.growforagecookferment.com/what-to-forage-in-spring/>
- dill, parsley, mint, chive, scallion

Recipe Variations

- Add smoked salmon or smoked trout to fill your crepe for a special brunch dish.
- Fill with steamed asparagus and drizzle with a [hollandaise sauce](#) or [kale spinach sauce](#).
- Add 3/4 cup shredded mozzarella and 1/4 cup grated parmesan to the whipped ricotta. Fill your crepes and place in a buttered baking dish or cover with tomato sauce and bake.
- Prepare the whipped ricotta w/ the mozzarella and parmesan as above. Stack your crepes with a thin spreading of cheese between the layers. Serve as is or baked until the cheese melts.

Williams Sonoma has a good selection of crepe equipment. www.williams-sonoma.com/search/results.html?words=crepe