

William Miller House Bed and Breakfast

Crepes with Ham and Fontina Cheese

Yield: 4 servings (3 crepes per person)

For the crepes (makes between 12-18 crepes):

4 eggs
1-cup milk
1-cup all-purpose flour
2 Tablespoons butter melted, plus 6
tablespoons melter butter for cooking

For the finish:

1-cup heavy cream
1/2 cup Parmesan cheese
12 thin slices of boiled good quality ham
12 thin slices of fontina cheese
6 fresh sage leaves and more for garnish
2 tablespoons butter



Place all ingredients for crepes in a blender and blend until smooth, let sit for 20-minutes.

Preheat oven to 180°F. Heat a crepe pan or 10-inch non-stick saute pan over medium-heat and brush with melted butter; then add about 1-1/2 tablespoons of crepe batter into the pan and swirl to cover the bottom of the pan and cook about 3-minutes or until edges begin to brown and curl and then flip, cook on remaining side for about 30-seconds. Place on a plate to cool. Repeat process until all batter is used, you should have between 12 and 18 crepes, extra crepes can be store in refrigerator for 3-day or frozen for about 30-days.

Lay out the crepes on a countertop and place on slice of ham and fontina cheese on the top half of each crepe, and fold in half-moon and again to form a triangle. Repeat with remaining crepes, ham and fontina. Set aside.

In a large saute pan heat 1-tablespoon butter and 3 sage leaves and cook until fragrant add 6 of the crepes and saute until the bottom is light brown and flip over add half the cream and saute until the cream is reduced and bubbly. Remove crepes and place on a sheet pan and keep warm in the oven. Repeat process with remaining crepes.

To serve. Place 3 crepes on a plate and sprinkle with Parmesan cheese. Using a small torch melt and brown the Parmesan cheese and garnish with fresh sage leaves and serve.