

Goat cheese crepes

Ingredients

Crepes

- 1c Flour
- 2 Eggs
- ½ c Milk
- ½ c water
- ¼ tsp salt
- 2 Tbs Butter melted

Filling

- 2 sweet onions
- 4 sprigs of thyme
- Olive oil to cover

How To:

Crepes

- Place butter in either a saucepan or in the microwave until completely melted
- In a large bowl, whisk dry ingredients together before slowly whisking in the milk, eggs, water and butter*
- Season with salt and let stand for 10 minutes

Note: You may use a blender to mix wet and dry ingredients - place all wet ingredients in the blender and slowly add dry mix to it.

Blend filling

- In a food processor, blend together the cottage cheese and goat cheese then set aside for filling the crepes later - you can do this by hand as well, but a food processor is easier
- Trim the top and bottom off the melon and begin slicing the outer skin off the melon slicing from pole to pole. Cut the skinned melon in half and core the seeds out.
- Cut the halves into ⅛" slices

Build crepes

- Heat a medium nonstick skillet over medium high heat
- Melt a pea sized piece butter in the skillet and brush it all over the pan
- Using a ¼ cup measuring cup, scoop some of the batter and pour into the pan rotating the pan in a circular motion, coating completely
- Allow crepe to cook for about 1-2 minutes until the edges start to curl from the pan and then gently flip the crepe

Note: The first crepe is usually a dud, so don't worry about messing it up.

- Cook for another 30 seconds
- Place the cooked crepe on the towel lined plate and cover to keep tender and warm

To serve

- Smear a 2 Tbs dollop of goat cheese into the crepe and top with 2-3 pieces of sliced melon
- Roll the crepe into a tube or fold into a pie shape