



Just Recipes.

Asparagus, Ham and Ricotta Baked Crêpes

Ingredients

Serves 2

4		cooked buckwheat or savory crêpes
1 tbsp	[15 ml]	olive oil
1		onion, diced
1 lb	[454 g]	asparagus spears, cut into 1-inch lengths
5 oz	[140 g]	smoked ham, diced
1		egg
¾ cup	[180 ml]	ricotta cheese, at room temperature
½ cup	[125 ml]	grated Gruyère or Emmenthal cheese
3 tbsp	[45 ml]	grated parmesan cheese
2 tbsp	[30 ml]	fresh flat-leaf parsley, minced
1 tsp	[5 ml]	fresh thyme leaves
		freshly ground black pepper



Method

Preheat the oven to 350°F [180°C]. In a medium skillet, heat the olive oil over medium heat. Add the onion and sauté until they begin to soften, about 3 minutes. Add the asparagus and a splash of water, stir, then cover and steam for 4 minutes. Crank up the heat to high, add the ham and sauté for a couple minutes more, until the vegetables and ham are golden in bits and the water is completely evaporated. Remove from the heat and let cool while you prepare the filling.

In a medium bowl, beat the egg and mix in the cheeses, parsley and thyme, and season with freshly ground black pepper. Mix in the ham and steamed vegetables.

Spoon about ½ cup [125 ml] of the filling in a ribbon down the center of each crêpe and roll to enclose. Arrange in a lightly greased baking dish and bake for 15 minutes, or until heated through. Serve immediately.