



## *The Edible Garden*

Recipe featured at the *Cooking for Kids* demonstration, October 6

### **Crepes with Local Greens Pears Cheese**

By: Peter Yurasits, chef, Fine Food Affairs

#### **Ingredients** *(Makes about 16 crepes)*

2 local pears  
2 cups flour  
1 cup milk  
3 eggs  
4 ounces goat cheese  
¼ cup water  
¼ cup butter  
1 bunch spinach  
Salt

#### **Instructions**

1. In a large bowl, mix the dry ingredients. Make a well in the center and add the milk and water, then stir.
2. Melt the butter then add to the dry mix with the eggs and mix until a thick batter forms. Add more flour or water as needed. You may add any herbs at this point to boost the flavor.
3. In a hot six inch pan, melt some butter to lubricate the pan. Add about 4 tablespoons of the batter and with a swirl of the wrist, coat the pan with the batter. The pan should sizzle a bit when the batter is poured in. After the batter browns a bit (about 1 to 2 minutes), pop the crepe out of the pan using a spatula. The crepe needs only to cook on one side.
4. For the filling, clean and de-stem the spinach, slice the pears thin, and crumble the goat cheese.
5. Place a crepe brown side up on a cutting board. Spread the honey on the top semi-circle of the crepe. Fill with the spinach, pears, and goat cheese. Roll tight and cut on the bias.