

## **Sweet Corn Crepes with Scallion Dill Sauce**

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### *Crepes*

1 C all purpose flour  
4 eggs, room temperature  
1 C milk, room temperature

Pinch of salt  
½ C butter, melted, and slightly cooled and divided

### *Filling*

4 ears worth of corn kernels  
(or 2 C of frozen corn, thawed and patted dry)  
1 C ricotta cheese  
½ t hot sauce

¼ C chopped fresh parsley  
Salt & pepper to taste  
1 egg, slightly beaten

### *Sauce*

1 T butter  
4 scallions, finely chopped  
1 C sour cream  
1 t Dijon mustard

2 T milk  
1 T dried dill  
Salt & pepper to taste

### *To make crepes*

Place flour, eggs, milk, salt, and ¼ C melted butter into a mixer. Mix until well combined, 15-20 seconds. Set aside on counter to rest for about an hour (*you want to allow all the bubbles to subside and the flour to absorb the moisture*).

Preheat an 8" nonstick pan over medium low heat. Using the remainder of the melted butter, lightly brush the nonstick pan. Pour a scant ¼ C of batter into the center of the pan and swirl until the bottom is coated and the batter no longer runs. Cook for 2-3 minutes on the first side or until the edges dry out and the bottom is slightly brown. Flip and cook for 1-2 minutes more. Remove from pan and start the next crepe. This should yield about 12 crepes. (*The cooked crepes can be wrapped up and placed in the fridge for 1-2 days, or placed into a freezer bag and frozen for several weeks.*)

### *To make filling and assemble*

Preheat oven to 400°. Spray a 13"x9" baking pan with nonstick cooking spray.

Reserve about 1 T of corn and 1 T of chopped parsley for garnish. Place the remainder of corn kernels, ricotta cheese, hot sauce, and remainder of chopped parsley into a medium mixing bowl. Stir to combine. Salt and pepper to taste. Stir in beaten egg.

To fill crepes, lay out crepe (better looking side down) and place about 2 T of filling down the center of the crepe. Fold over and roll into a tight log. Place crepe seam-side-down into the baking dish. Repeat until all crepes are finished.

Bake for 20 minutes, until crepes are heated through and the filling sets.

*To make sauce*

While crepes are baking, add 1 T butter and scallions to a preheated medium sauté pan over medium heat. Sauté for 2-3 minutes, until scallions are tender. Add sour cream, Dijon mustard, dried dill, milk. Stir to combine. Salt & pepper to taste. Reduce heat to low and stir occasionally for 10 minutes. If the sauce becomes too thick, add a little more milk (or water).

To serve, pour sauce over crepes and garnish with reserved corn kernels and parsley.

Serves 4 (makes 12 filled crepes).

*Note: This recipe has a few steps, but they are all very simple. The crepes can be made way ahead, and then the whole thing can be assembled about 30 minutes before you want to eat.*

