



## GEORGE CHIALA'S RECIPE OF THE MONTH COLLECTION

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Recipe 76

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### Eggplant, Roasted Pepper and Feta Crêpes

#### PREPARATION

- 1 - To make crepes, lightly whisk the eggs first, then add the liquids and mix. Slowly add flour while whisking to get rid of the lumps.
- 2 - Cover and let batter rest in the fridge for a couple of hours or overnight.
- 3 - Heat the pan to medium-high. Mix the settled flour a few whisks of the batter. Add a 1/4 teaspoon of butter to the hot pan (should sizzle) and spread by turning pan or brushing.
- 4 - Pour or ladle 1/4 cup of batter into the middle of the hot pan and immediately swirl the pan to evenly coat the entire bottom in a single motion. Cook for 30- 45 seconds on the first side until the top dries out and the bottom is golden lacy brown. Flip with a spatula and cook for an additional 15-30 seconds.
- 5 - To make filling, brown the onion in a little oil in the pan. Add garlic and eggplant, stir to mix and cover to cook for approx. 10 mins until the vegetables are soft. Add pepper and mushrooms about halfway through.
- 6 - Take off the heat and add crumbled feta and basil just before assembling the crepes.



#### INGREDIENTS

##### For the Crepes:

- 2 eggs
- 2 cups milk
- 1 cup plain flour
- 1/4 tsp salt
- 1 tablespoon butter (for cooking)

##### For the Filling:

- 1 small eggplant, diced into 1/4" cubes
- 1/4 red onion, diced
- 1 clove garlic, pressed
- 1/2 tablespoon GC Farms extra virgin olive oil
- 1/2 red bell pepper, chopped
- 1/2 yellow bell pepper, chopped
- 1 cup cremini mushrooms, sliced
- 1.5 ounces feta cheese
- 1 teaspoon chopped fresh basil

#### COOK'S NOTE:

Reminiscent of cannelloni, this savory comfort food recipe is as versatile as it is delicious.

Bon Appetit!  
-George