

Creamy Shrimp, Fennel & Dill Crêpes

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 45 minutes

Step 1: Preparing Your Mise en Place

- 8 basic crêpes
- 1 to 1 1/2 cups Béchamel Sauce
- 1 fennel bulb
- 1/4 cup fresh dill (or to taste)
- 3/4 lb cooked, peeled shrimp

First prepare the crêpes, if you don't have any in already in storage.

Next, make the béchamel sauce. This step can be done ahead of time and added to the shrimp mixture later.

Finely dice the fennel and roughly chop the dill. Make sure the shrimp have been thoroughly drained and any shells have been discarded. Set aside.

Step 2: Preparing the Filling & Assembling the Crêpes

- 2 tbsp unsalted butter
- kosher salt (to taste)
- freshly ground black pepper (to taste)
- 1/4 cup sour cream (optional)
- lemon wedges (for garnish)

To make the filling, sweat the fennel with the butter over low heat until it is soft and translucent, about 10 to 15 minutes or so.

Once you are ready to start assembling the crêpes, add the shrimp and dill to the fennel mixture. Add just enough béchamel sauce to create a nice saucy (but not too runny) mixture. Season to taste with salt and pepper. If desired, you can fold in a bit of sour cream for added richness.

To assemble the crêpes, first reheat them slightly in a warm oven. Divide the mixture between the crêpes and fold as desired. Serve one each as an appetizer or two as a main course. Serve with a wedge of fresh lemon and a nice light salad, if desired. Enjoy!