

Crêpes Florentine

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 45 minutes

Step 1: Preparing Your Mise en Place

- 20 to 30 crêpes (6 to 8" -inches in size)
 - 1 to 2 cups thick tomato sauce
 - 1 to 2 cups creamed spinach
 - 1 to 2 oz Parmigiano-Reggiano
- Prepare a double recipe of crêpes using the Basic Crêpe Batter Recipe.
- Preheat your oven to 350 degrees Fahrenheit (175 C).
- Gather the thick tomato sauce and the creamed spinach. Warm each individually just to heat through.
- Grate the parmesan cheese and set aside.

Step 2: Assembling the Crepes

Place a crêpe, presentation-side up onto a cutting board.

Using an offset spatula, spread a thin layer of creamed spinach over top, pushing it to the edges of the crêpe. Transfer the crêpe to a parchment-lined baking tray.

Next, place another crêpe onto the cutting board and spread a thin layer of tomato sauce over top, pushing it to the sides of the crêpe. Carefully lift, transfer and evenly place over top of the spinach crêpe. Continue covering the crêpes, alternating each layer. Build the stack between 1 to 2 inches high. Once done, cover the stack with a final crêpe (presentation-side up). Sprinkle with the grated Parmigiano-Reggiano and bake for about 15 to 20 minutes or until fully heated through.

Once done, let rest for about 5 minutes or so before carefully slicing into 4. Serve.