

Sunny Side Up Egg Crêpes with Ham & Cheese

Swick

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

Step 1: Preparing Your Mise en Place

- 1 recipe Basic Crêpe Batter
- 4 large eggs
- 2 to 4 slices jambon blanc (cooked French ham)
- 4 to 6 oz Gruyere cheese
- kosher salt (to taste)
- 1 green onion

Prepare the Basic Crêpe Batter.

Slice the pieces of ham into four even strips. Shred the Gruyere cheese and thinly slice the green onions on the bias. Gather the eggs and set everything aside.

Step 2: Preparing the Crêpes

- unsalted butter, as needed

Heat a 9 to 11-inch crepe pan over medium heat. Lightly grease with the butter.

Pour enough batter into the pan and swirl to evenly coat the surface. Once the crêpe begins to set, crack an egg into the middle of the crêpe. Break up the white of the egg and evenly spread it to the sides of the crêpe, making sure to keep the yolk intact and in the center. Season with salt to taste.

Once the egg begins to set, sprinkle the perimeter of the yolk and crêpe with cheese. Place 4 strips of ham around the yolk to form a square around it. Once the cheese begins to melt, fold each edge of the crêpe over, leaving a bit of ham exposed. Continue to cook until the white is fully set and the cheese has melted. Serve immediately and sprinkle with a few green onions.

Continue making, filling and folding each crêpe. These crêpes are best served when they come out of the pan and make for a delicious breakfast or brunch.