Pesach Crepe Bar With Bassy Mendelsohn
Limmud Ottawa - March 18, 2018

Ingredients for Crepe Batter:
6 eggs
1 cup milk, water, or non dairy creamer
1 cup potato starch
Dash of salt
(Makes approx. 8 crepes)

**CHEESE CREPES WITH STRAWBERRY SAUCE N SOUR CREAM**
Cheese Filling:
1 container of cottage cheese
1 egg
1/4 cup of sugar
Optional: add a bit of cinnamon if you use it on Passover

Directions:
Mix the Crepe batter ingredients together. Pour 1/3 cup of batter into a frying pan and cook the crepe until solid. Then flip it out of the frying pan onto a plate. Once you have cooked all the crepes, mix together the cheese batter ingredients in a large bowl. Fill the center with some of the cheese mixture, and fold over the sides to form a blintz/crepe. Repeat until all blintzes are formed. Heat up a frying pan and cook the blintzes. Serve with jam, sour cream or strawberry sauce.

Strawberry Sauce:
10 large Strawberries
3 tablespoon Sugar
1/4 cup Water

Directions:
In a sauce pan on Medium heat, cook strawberries with sugar and water for 7-10 min or until sauce thickens.
1 cup chicken or vegetable broth
3 tablespoons non-dairy creamer.
1 teaspoon parsley
2 teaspoons salt

**POTATO CREPES WITH CREAMY HOT MUSHROOM SAUCE**
Potato Crepe Filling:
1 large egg lightly beaten
4 potatoes peeled and cooked
2 onions chopped and sautéed
Salt and pepper to taste
Potato Filling Directions:
In the work bowl of a food processor, combine all ingredients until smooth, adjust seasonings.

Mushroom Sauce:
2 tablespoons olive oil
3 tablespoons potato starch
3 large onions, diced
3 boxes (about 2-2 1/2 lb) mushrooms (use white, cremini or any combination of the two), diced
1 cup chicken or vegetable broth
3 tablespoons non-dairy creamer.
1 teaspoon parsley
2 teaspoons salt

Directions Mushroom Sauce:
Sautee diced onions for about 5 minutes, until translucent.
Add the mushrooms and sautee for an additional 10 minutes.
Add the potato starch and stir on low for 5-8 minutes.
Add the broth, non dairy creamer, parsley, salt, and garlic.
Cover and let simmer on a medium-low flame for about 10 min.

Drizzle over hot potato crepes.

How to Fill Crepes:
Place a tablespoon of filling in the center of the cooked side of the pancake and fold over to make a square pocket or place filling at one end of the crepe leaf and roll up encasing the filling.
Fry the crepes on all sides until golden.

ZUCHINI CREPES WITH CHEESE, OLIVES AND TOMATOES
Crepes with Grated Zucchini
Add 3 large grated Zucchini into the crepe batter (Pat the grated zucchini dry with a paper towel so as not to make it watery)
Fry crepes as instructed above.

Fill with:
Soft cheese,
Cherry or grape tomatoes slices
Sliced black or green olives
Or any delicious filling of your choice.
(Other ideas: Smoked salmon, tuna, canned salmon, cheese slices, spinach, avocado, sauteed mushrooms... OR a mix)

Enjoy!
WISHING YOU ALL A KOSHER AND FREILICHEN PESACH!

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