

B"H  
Activity Gallery  
10:45 –11:45  
Pesach Delicious  
Bassy Mendelsohn

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!

FOR MORE COOKING DEMOS THROUGHOUT THE YEAR VISIT [WWW.CHABADCENTREPOINTE.COM](http://WWW.CHABADCENTREPOINTE.COM)