Elvea, festa all'italiana

Oven-baked Italian crepes

Ingredients for 4 Persons

3	eggs
	salt
1 cup	milk
1 cup	self-raising flour
2 tablespoons	parsley, chopped
2 small slices	cooked ham
12 tablespoons	ground mozzarella
	provolone
100 g	ELVEA Pomo e Peperoni
2 tablespoons	sour cream

Preparation

For the crepes:

- Put all ingredients in a bowl and beat until you obtain a pancake batter.
- Heat some oil in a pan and bake 12 small pancakes.

For the filling and finishing:

- Cut the ham into strips.
- Spread the ham and mozzarella over the pancakes and roll them up.
- Grease a fire-safe dish with olive oil.
- Place the rolls and grate the provolone on top.
- Bake in the oven at 180 °C for approx. 10 min.
- Mix the Pomo e Peperoni paste with 2 tbsp. sour cream.
- Garnish the baked pancakes with this mix.