



Elvea, festa all'italiana

Oven-baked Italian crepes



Ingredients for 4 Persons

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|----------------|---------------------|
| 3 | eggs |
| 1 cup | salt |
| 1 cup | milk |
| 2 tablespoons | self-raising flour |
| 2 small slices | parsley, chopped |
| 12 tablespoons | cooked ham |
| 100 g | ground mozzarella |
| 2 tablespoons | provolone |
| | ELVEA Pomo e Legumi |
| | 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 Legumi paste with 2 tbsp. sour cream.
- Garnish the baked pancakes with this mix.