



THE ingles TABLE

with Sweet Memories Cooking
Crespelle

Shopping List

For the Crespelle:

- 6 eggs
- 1½ cups water
- 1½ cups flour
- 1 tblsp butter
- Dash of salt

For the Filling:

- 1 lb ricotta cheese
- ½ cup mozzarella cheese
- ½ cup parmesan cheese
- 1 tblsp parsley
- Dash of salt

For the Sauce:

- 28 oz can tomato sauce
- ½ onion, diced
- 2 tblsp tomato paste
- 1 tblsp extra virgin olive oil
- 1 clove garlic

Cooking Instructions

Crespelle:

- 1) In a large mixing bowl, incorporate all the ingredients until smooth. It should look like a loose pancake batter.
- 2) Let rest for at least 5 minutes. Meanwhile, mix the filling and start the sauce.
- 3) After 5 minutes, set the stovetop to medium and heat an 8-9" sauté pan with just enough butter to coat the pan. Using a paper towel, wipe out the excess butter.
- 4) Add ¼ cup of the crespelle mixture to the frying pan and tilt the pan until the batter covers the bottom. Cook for 1 – 1.5 minutes on each side, remove and set aside. Continue until all the batter is cooked and you have a stack of crespelle.

Filling:

Combine all the ingredients for the filling in a large bowl and set aside.

Sauce:

- 1) In a large sauce pan, sauté the onions until transparent in olive oil, then add the garlic and cook for a minute longer.
- 2) Add the tomato sauce and ½ the tomato sauce can of water, along with the tomato paste. Simmer for 10 minutes, stirring often.

Putting it all together:

- 1) Preheat oven to 375 degrees. Lightly grease a 9" x 13" casserole dish with butter, then pour in enough sauce to cover the bottom.
- 2) Spread ¼ cup of filling onto a crespelle, then roll into a log.
- 3) Place filled crespelle logs into the casserole until full.
- 4) Cover with sauce and top with mozzarella cheese.
- 5) Cover with foil and bake in the oven for 15 minutes. Remove the foil and continue to bake for 5 more minutes.



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