

HERBED BEGGAR'S PURSE WITH GOLDEN CHANTERELLES & GOAT CHEESE

Makes 16 Crêpes

LYNMAR ESTATE • CHEF DAVID FRAKES

CRÊPES

- 6 ea. eggs
- 1½ c. milk
- 1½ c. water
- 2 c. flour
- 4 tbsp. extra-virgin olive oil
- 3 tbsp. chopped herbs (chives, parsley, etc.)
- 1 tsp. garlic, minced
- To taste salt & pepper

GOLDEN CHANTERELLES

- 2 lbs. golden chanterelles, cut into ¼" pieces
- 4 tbsp. extra-virgin olive oil
- 2 tbsp. unsalted butter
- 2 tsp. parsley, chopped
- 1 tsp. garlic, minced
- To taste salt & pepper

GOAT CHEESE

- 2 lbs. plain goat cheese, good quality

CRÊPES: Place all crêpe ingredients into a large blender and blend for at least 1 solid minute. Reserve.

In a very hot non-stick skillet, place a little olive oil or clarified butter and swirl around.

Carefully pour 2 ounces of batter into pan and swirl with your wrist to make an even layered crepe. Cook for about 15 seconds and then gently flip over and cook for another 10.

Stack crepes and reserve.

GOLDEN CHANTERELLES: Saute mushrooms in oil and butter until soft (about 2-3 minutes).

Season, make a well in center of mushrooms and then add garlic and parsley. Cook for about one minute and mix well.

Remove from heat and reserve.

TO PREPARE: Lay a crepe down on a flat surface. Place 2 oz. of goat cheese into center of crepe. Sprinkle with mushrooms and then tie into a "Beggar's Purse" by pulling up from 3-4 points around crepe, then slightly twisting at center before using a blanched chive to tie tightly.

Place purse on its bottom on a cutting board and give a slight push down at center to compress so that it will hold its shape better.

Refrigerate covered until ready to sear off.

