

Corn and Cheese Stuffed Crepes with Poblano Cream

Amount	Measure	Ingredient - Preparation Method
		batter
3/4	cup	whole milk
2	large	egg
1	large	egg yolk
1/2	cup	all-purpose flour
3	tablespoons	unsalted butter - melted
1/2	teaspoon	salt
		sauce
2	tablespoons	unsalted butter
3/4	cup	chopped onion
2		poblano pepper - charred, peeled and diced
1	cup	heavy whipping cream
2 1/2	cups	mozzarella cheese - grated
1	cup	corn kernels
1/2	cup	mexican crema or sour cream
		cilantro - chopped

Grease a 13x9 baking dish with butter.

Place all batter ingredients in a blender and process until smooth. Let stand 30 minutes.

Preheat oven to 350.

Melt 2 tablespoons butter in a heavy, large skillet over med-high heat. Add onions and cook until translucent, about 4 minutes. Add poblanos and cook for 1 minute. Add heavy cream and bring to a boil. Reduce heat to medium and simmer about 6 minutes. Cool slightly then transfer to blender and process until smooth. Season to taste with salt and pepper. Return to pan and keep warm.

Heat a 10 inch non-stick skillet over med-high heat. Brush the pan with oil. Add scant 1/4 cup batter to skillet, tilt to coat the bottom of the pan with an even layer. Cook for 30-45 seconds until golden, adjusting heat to prevent burning. Turn with spatula and cook for 30 seconds. Transfer to a plate and repeat with remaining batter.

Stuff each crepe with 1/4 cup of cheese and transfer to baking dish. Cover the pan with foil and bake until cheese melts, about 15 minutes.

Pour sauce over to serve and garnish with corn, crema and cilantro.

Yield: "8"