



# Salty Mille-crepe cake, Arrabiata sauce and Vegetable tagliatelles



40 min  
Moderate

## For 6 persons

### Mille-crêpes <sup>(1)</sup>

- 10 Neutral traditional crepes (7151)
- 250g of Cream cheese
- 100mL of Heavy cream
- 8 Slices of smoked salmon
- 1 Lime

### Vegetable Tagliatelles <sup>(2)</sup>

- 2 Zucchini
- 1 Eggplant
- 30mL of Olive oil

### Assembly <sup>(3)</sup>

- 100g of Arrabiata sauce
- 1 Lime
- 1 Bunch of dill

### <sup>(1)</sup> Mille-crêpes

- Mix the cream cheese with the heavy cream. Season it : salt, pepper and lime juice.
- Proceed with assembly alternating layers of cream cheese and smoked salmon.
- Keep it in a cool place for at least 30 minutes before use, then cut slices.

### <sup>(2)</sup> Vegetable Tagliatelles

- Using a mandolin, thinly slice the zucchinis and eggplant.
- Cook over low heat separately for about 5 minutes without browning. Season with salt and pepper.

### <sup>(3)</sup> Assembly

- Using a brush, make a nice round of Arrabiata sauce.
- Dispose a slice of mille-crepes, then plate the rolled vegetables tagliatelles.
- Zest a lime on the starter and decorate with some dill sprig



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