



Ficelle Picarde



30 min
Moderate

For 4 persons

Mushroom Duxelles ⁽¹⁾

- 400g of White mushroom
- 120g of Shallots
- 60g of Fresh cream
- 30g of Butter

Assembly ⁽²⁾

- 4 Unsweetened traditionnal crepe (7128)
- 200g of Salad
- 200g of Paris ham
- 120g of Grated emmenthal
- 1 Bunch of Chives

⁽¹⁾ Mushroom Duxelles

- Wash, drain, dry and finely chop the white mushrooms.
- Peel and mince the shallots.
- In a pot, slowly cook the shallots with butter, without coloration.
- Add the chopped mushrooms and cook for about 20 minutes on medium heat. Regularly mix.
- At the end of the cooking process, add fresh cream and cook for 5 more minutes.
- Adjust seasoning and set aside.

⁽²⁾ Assembly

- Put the already thawed crepes flat. Dispose a slice of ham and 2 spoons of mushroom.
- Roll it and fold the edges to the inside.
- Dispose the Ficelles in a baking tray.
- Sprinkle the grated emmenthal on top and bake at 180° for 12 to 15 minutes.
- Chop and sprinkle the chives for decoration.
- Serve the ficelle picarde with some salad.



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