



CREPES WITH RADICCHIO



Tested on model:
CDT-107E



Weight before cooking:
5.590 g
Weight after cooking:
5.130 g



Servings:
30



Recommended tray:
4 nonstick t. GN 1/1
20 mm



Total time:
20'

PHASE									
1	///	---	180°	12'	---	---	L	YES	C
2	///	---	190°	8'	---	---	H	YES	O
3									
4									
5									
6									

INGREDIENTS

Crepes base: 8 sheets

Filling:

Fresh ricotta cheese: 1.500 g

Radicchio: 700 g

Smoked scamorza cheese: 300 g

Grated cheese: 250 g

Eggs: 2 pcs

Salt and pepper

Gratin:

Béchamel: 2.000 g

Grated cheese: 350 g

Butter: 50 g

PREPARATION

Mix ricotta with braised and minced radicchio, scamorza, grated cheese (250 g) and add salt and pepper.

With the mixture fill the bases of the crepes, roll and wrap them in a tight film and put them in the fridge for at least one night.

Cut the crepes 2 cm thick, place them evenly on the trays, pour over some béchamel, sprinkle with grated cheese, butter and bake following the parameters.