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Christmas Leftover Crepes



Ingredients

1 1/2 cup chicken, turkey or duck – leftovers from Christmas lunch or dinner
12 crepes – ready to be filled and eaten
1/2 onion – finely diced
4 tbsp butter
4 tbsp all-purpose flour
1 cup milk – for the crepes
2 tbsp chardonnay
1/4 tsp dried tarragon – chopped
3/4 cup chicken stock
2 egg yolks
4 tbsp milk – for the final sauce
Salt and pepper to taste

Preparation

- 1 Preheat the oven to 180 degrees C or 356 degrees F.
- 2 Heat the butter in a skillet over a medium high heat and sauté the onion until soft.
- 3 Reduce the heat and stir in the flour until it is well combined with the butter and onion and no lumps are formed.
- 4 Slowly whisk in the milk, than add the wine, tarragon and stock and simmer until thickened.
- 5 In a small bowl combine the egg yolks with 4 tbsp of the stock mixture and whisk it into the stock.
- 6 Cook for about a minute and remove from the heat.
- 7 In a separate bowl combine the leftover poultry with half the sauce and season to taste.
- 8 Fill each crepe with the poultry mixture and roll them up, line them in a baking dish.
- 9 Now you can stir the remaining milk into the sauce to thin it out and pour it over the crepes.

10 Bake until the sauce begins to boil - for around 20 minutes.

11 Serve hot from the oven.

Cooks Note
