

Guest Blog Recipe

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Crepes with Apple, Doerun Hummingbird Cheese and Pear-Honey Mostarda

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Crepes, as simple and easy as they are, have an undeniable way of classing-up almost anything in your cupboard or fridge. Maybe it's my French heritage talking, but I think these sexy morsels bring culinary chic to even the most humble ingredients. But start with prime produce like Mutsu Apples and Asian pears from Beechwood Orchard and you've really got a posh lunch in the works.

We used the pears to make a mostarda, which is a sweet and spicy Italian condiment comprised of fresh fruit and mustard. This would pair well with pork or chicken, but we choose to enjoy it with Doe Run's fabulous Hummingbird cheese (available for purchase in the cheese fridge). This cheese — similar to a Camembert or brie — is creamy, bold and has just the right amount of funk. It begs to be eaten with something sweet.

To round out the textural component of the our crepes we thin-sliced our Mutsu apples and added some of Greensgrow's own autumn salad mix (available at the farmstand). Fold these babies up and the play of soft and crunchy, of richness, sweetness and spice will have your palate riding in style.

Pear and Honey Mostarda

Prep time: 5 minutes

Cook time: 15 minutes

Ingredients:

- 2 pears, diced. About 2 cups
- 1/4 cup honey
- 1/4 cup water
- 3 Tbs whole grain mustard
- 1 Tbs dijon mustard

Directions:

- In a medium saucepan, cook the diced pears in the honey and water over medium-high heat. After about 10 minutes, the mixture will bubble down to a syrup.
- Remove from heat and stir in whole grain and dijon mustard
- Transfer to a container and refrigerate overnight; the mostarda will taste better after the flavors have some time to fuse.

Crepes**Prep time:** 5 minutes**Cook time:** 15 minutes**Ingredients:**

- 1 large egg
- 1 1/4 cup whole milk
(low fat milk is fine too)
- 1 cup flour
- 1 pinch of salt

Directions:

- In a medium mixing bowl, combine all ingredients and whisk until entirely smooth.
- Heat a 10" saute pan over medium-low heat and lubricate with a small drop of olive oil or butter. Test the pan's temperature by sprinkling a tiny pinch of flour into the oil. If it fries up instantly, you're ready to start cooking crepes.
- Using a ladle, pour approximately 1 1/2 oz. of batter into the center of the pan. Tilt the pan in all directions to spread the batter thinly across the surface.
- After about 20 or 30 seconds the batter will set. Flip the crepe gently with a spatula, allowing the other side to contact the pan for just a second or two. Don't be afraid to use your hands to better and more gently handle the crepe.
- Flip the crepe from the pan onto a dinner plate and continue cooking crepes until all the batter is used up. The crepes won't stick to one another so it's possible to pile them high. Keep fine-tuning your heat and the amount of batter to achieve perfectly golden, soft and thin crepes.



