

Crepes with Prosciutto and Hazelnut-Chocolate Spread

Get out of bed already and make Mom these crepes! Whatever you've ever done to disappoint her — whether it happened when you were 3 or last week — she'll totally forget about it when she takes a sweet-salty bite of these babies. Don't worry if you mess up the first crepe — that happens to everyone. After a couple of crepes, you'll get into a rhythm. You can use an offset spatula, but your fingertips will likely toughen up from the heat by the time you're done and you might not need it — a true merit badge.

See Cook's Note on how to roast and remove the skins from hazelnuts.

Ingredients

crepes

3 large eggs
1½ cups milk
1½ cups all-purpose flour
3 tablespoons butter, melted and cooled, plus additional for the pan
1 tablespoon sugar
1 teaspoon vanilla extract
1/2 teaspoon salt
2 tablespoons water, optional

filling and topping

1/4 cup hazelnut-chocolate spread
15 thin slices prosciutto, at room temperature
1 cup hazelnuts, toasted, husked, and coarsely chopped (see Cook's Note)
Confectioner's sugar, for dusting, optional

special equipment

8-inch nonstick skillet or crepe pan
pastry brush (optional)
blender

Directions

for the crepe

Put the eggs, milk, flour, 3 tablespoons melted butter, sugar, vanilla and salt into a blender jar, cover, and blend until well combined (about 10 seconds). Scrape the sides of the jar down with a rubber spatula and buzz it another 10 seconds or so. If there are little clumps of flour in the

batter, pour the mixture through a fine mesh sieve into a bowl. Cover and let sit for 1 hour. If you like crepes that are a little thinner, add the water and give it a stir once again.

Heat a 8-inch nonstick skillet or crepe pan over medium heat. Brush lightly with butter. Use a 1/4 cup measure to ladle batter into the center of the skillet while slowly tilting and rotating the skillet so that the batter coats the pan's bottom. Do this quickly as the batter sets up quickly once it hits the hot pan. Cook undisturbed until the edges set up and get a little lacy, the top looks almost dry, and the bottom side of crepe is lightly browned, 1 to 2 minutes. Gently loosen the edges of the crepe with the tip of an offset spatula, and using your fingers, carefully flip the crepe. Cook until the other side is just set and lightly browned, about 30 seconds, then slide onto a wax paper-lined baking sheet or plate. Repeat making crepes with the remaining batter, brushing butter onto skillet as needed. You may not need to butter the pan after each crepe. Stack the crepes on top of each other as they're ready.

for the filling

Spread 1 teaspoon of hazelnut-chocolate spread on half of a crepe (not the presentation side) and sprinkle with hazelnuts, and then top with a slice of prosciutto. Fold the crepe into a half circle, then fold in half again to form a pie wedge shape. Repeat assembly with remaining crepes, spread and prosciutto.

Top with confectioner's sugar, if you really want to impress mom.

Cook's Notes

To roast and remove skins from hazelnuts: Preheat oven to 350 degrees. Spread the shelled hazelnuts in a single layer on a rimmed baking sheet and toast until the nuts smell fragrant and the skins start to blister, 5 to 10 minutes. Watch them carefully as they can scorch easily. Pour the nuts onto a clean kitchen towel. Rub the warm nuts around in the towel – the friction of the nuts rubbing against each other will loosen the skins.

total time: 1 hour 50 minutes

active prep: 10 minutes

resting time: 1 hour

serves: makes about 15 eight-inch crepes

difficulty: medium