



*Elvea, festa all'italiana*

## Oven-baked Italian crepes



### Ingredients for 4 Persons

|                |                     |
|----------------|---------------------|
| 3              | eggs                |
|                | salt                |
| 1 cup          | milk                |
| 1 cup          | self-raising flour  |
| 2 tablespoons  | parsley, chopped    |
| 2 small slices | cooked ham          |
| 12 tablespoons | ground mozzarella   |
|                | provolone           |
| 100 g          | ELVEA Pomo e Legumi |
| 2 tablespoons  | sour cream          |

### Preparation

For the crepes:

- Put all ingredients in a bowl and beat until you obtain a pancake batter.
- Heat some oil in a pan and bake 12 small pancakes.

For the filling and finishing:

- Cut the ham into strips.
- Spread the ham and mozzarella over the pancakes and roll them up.
- Grease a fire-safe dish with olive oil.
- Place the rolls and grate the provolone on top.
- Bake in the oven at 180 °C for approx. 10 min.
- Mix the Pomo e Legumi paste with 2 tbsp. sour cream.
- Garnish the baked pancakes with this mix.

