

## SURIMI CREPE

**Servings 2**

**Crepe dough:**

1 piece of egg  
60 g flour (2 oz.)  
¼ cup milk  
3 g sugar  
  
2 g salt

**Stuffed:**

30 g of butter (1oz.)  
15 g cubed onion  
2 g finely chopped garlic  
60 g cubed red pepper  
120 g mushrooms cut into thin slices  
15 g wheat flour  
200 ml milk  
100ml cream  
120 g SURIMI cut into pieces  
  
salt and pepper  
Chopped parsley to decorate



**Instructions**

1. In a bowl, mix the egg, milk, sugar and salt. Beat with a whisk
2. Add the flour little by little to form the Crepe dough.
3. Place a frying pan on the stove over medium heat.
4. Put a little oil or butter in the pan, so that the crepe does not stick,  
\* the large pan extended to make the large crepe.
5. Spread half of the mixture in the pan and form the crepe until it is thin.

6. Once the edge is golden, remove it with a spatula and turn it to the other side, allowing it to brown on both sides.
7. Prepare the 2 crepes and leave them ready for filling.

**Stuffed:**

1. Place the pan on the stove, over medium heat.
2. Melt the butter, add garlic and onion.
3. Add the bell pepper, let it roast.
4. Add the mushrooms, salt and pepper.
5. Once the ingredients are roasted, sprinkle the flour and stir brown.
6. Add the milk and stir so that lumps do not form.
7. Add the **SURIMI** in pieces.
8. Finally, add the cream, to form a light sauce.
9. Remove from the heat, place the crepe on the plate, fill and assemble the crepe.
10. Decorate with parsley.