

Gateau de Crepes a la Florentine

Author: Julia Child's recipe, adapted by Phillis Carey, 2010



CREPES:

2 cups cold water
2 cups cold milk
8 large eggs
1 teaspoon salt
3 cups all-purpose flour
6 tablespoons melted butter, plus more for the pan

MORNAY SAUCE:

5 tablespoons all-purpose flour
4 tablespoons butter
2 3/4 cups whole milk, boiling
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1 pinch grated nutmeg, large pinch
1/4 cup heavy cream
1 cup Gruyere cheese, or Emmental, grated

SPINACH FILLING:

1 tablespoon shallots, minced
2 tablespoons unsalted butter
1 1/2 cups chopped spinach, blanched, or 3 boxes frozen chopped spinach
1/4 teaspoon salt

CHEESE/MUSHROOM FILLING:

8 ounces cream cheese, softened
salt and pepper to taste
1 large egg
1 cup fresh mushrooms, minced in food processor
1 tablespoon green onions, minced
1 tablespoon unsalted butter
1 1/2 teaspoons vegetable oil

TOPPING/MOUND:

3 tablespoons Parmigiano-Reggiano cheese, grated
1/2 tablespoon unsalted butter

Serving Ideas: Serve with a salad, or as a first course.

Per Serving (excluding unknown items): 978 Calories; 65g Fat (59.9% calories from fat); 33g Protein; 65g Carbohydrate; 2g Dietary Fiber; 491mg Cholesterol; 1250mg Sodium. Exchanges: 3 1/2 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 1 Non-Fat Milk; 11 Fat.

Carolyn T's Tasting Spoons blog:

<http://tastingspoons.com>

1. CREPES: Put the liquid, eggs and salt in blender jar. Add flour, then butter. Cover, blend top speed for one minute. If bits of flour adhere to sides of jar, scrape and blend further. Cover and refrigerate for at least 2 hours or overnight. The batter should be a consistency of light cream, just thick enough to coat a wooden spoon. If, after making your first crepe, it seems too heavy, beat in a bit of water, a spoonful at a time.

2. The first crepe is a trial one to test the batter consistency, the exact amount you need for the pan, and the heat. Brush flat skillet (high sides make it difficult to turn) lightly with oil. Set over moderately high heat until pan is just beginning to smoke. Immediately remove from heat, pour with your predominant hand a scant 1/4 cup batter into middle. Tilt quickly in all directions to run batter all over bottom in a thin film. If you have too much batter, pour it back into the bowl and judge the measurement for subsequent crepes. This should take no more than 2-3 seconds. Return pan to heat for 60-80 seconds.

3. Jerk and toss pan sharply back and forth, up/down to loosen crepe. Lift edges with spatula and if underside is light brown, turn over using 2 spatulas, if necessary, or grasp edge with two fingers. Brown lightly for about 30 seconds on other side. The second side is rarely more than a spotty brown and is always kept as the non-viewing side. As each crepe is finished, slide onto a rack and let cool, stacking on a plate. Grease the skillet again, heat just to smoking and proceed as above. Crepes may be kept warm by covering them with a dish and setting them over simmering water, or in a very slow oven. Or they may be made several hours in advance and reheated when needed. They freeze well, separated with waxed paper. Makes 24 crepes.

4. SAUCE: Cook the flour and butter slowly together in saucepan for 2 minutes without coloring the flour. Off the heat beat in the boiling milk and seasonings. Boil, stirring for one minute. Reduce to simmer and stir in cream by tablespoons. Sauce should be thick enough to coat a spoon fairly heavily. Remove from heat and correct seasoning. Stir in cheese. Pour a very small amount of milk over the top of the sauce (to make a solid film) to prevent a skin from forming.

5. SPINACH FILLING: Cook shallots in butter for a minute in a medium saucepan. Add spinach and salt, stir over moderately high heat for 2-3 minutes to evaporate moisture. Stir in 1/2 to 2/3 cup of the Mornay Sauce (above). Cover and simmer slowly for 8-10 minutes, stirring occasionally. Correct seasoning and set aside.

6. CHEESE/MUSHROOM FILLING: Mash cream cheese in a mixing bowl with salt and pepper to taste. Beat in 1/3 - 1/2 cup of the Mornay Sauce (above) and the egg. Saute the mushrooms and green onions in butter and oil for 5-6 minutes in a small skillet. Stir them into the cheese mixture and correct seasoning.

7. TOPPING: Butter a 9-inch round baking dish (or a higher sided cake pan at least 1 1/2 inches deep) and center a crepe in the bottom. Spread with layer of cheese/mushroom filling. Continue with alternating layers of crepes and filling, ending with a crepe. Sprinkle with the Parmigiano cheese and dot with 3-4 pea-sized bits of butter. Set aside.

8. BAKING: Preheat oven to 350. Place gateau in the upper third of oven and heat thoroughly, about 25-30 minutes, until the top is lightly browned. To serve, cut in pie-shaped wedges and drizzle with additional Mornay Sauce on top and over the sides of each piece.