

Layered Crespelle with Tomato Sauce, Prosciutto & Cheese

by Trish Wesevich

Crespelle:

1 cup Whole Note Original Crepe Mix (127 grams = 1/2 box = 1 packet if 2 packets in box)

1 1/4 cup milk

2 large eggs

1 tbs. oil

Butter

Crepe pan



Prepare crespelle (crepes) per directions on Whole Note package. Stack the crespelle on a plate with sheets of parchment paper between each one. Set aside. Makes about 10 crespelle, depending on size.

For the Filling:

1 14-oz can San Marzano diced tomatoes

3 tbs. high-quality olive oil

1 clove smashed garlic

2 tbs. finely chopped parsley

Salt & pepper to taste

1 cup finely chopped prosciutto

1/2 cup shredded parmigiano-reggiano cheese

1/2 cup shredded mozzarella

Preheat oven to 400 degrees. Make filling by heating olive oil lightly and stirring in crushed garlic clove in sauté pan. Cook until garlic is aromatic. Add the parsley and continue to stir.

Pour in canned tomatoes with their juice and add salt and pepper. Bring to a low simmer for 15 minutes, stirring occasionally and until the tomato liquid has been reduced and has separated from the fat. Remove crushed garlic from sauce and turn off heat.

Lightly smear a round cake or pie dish with butter. Choose the largest crespelle to put on the bottom. Coat it thinly with the tomato sauce and sprinkle over it chopped prosciutto, grated Parmesan and grated mozzarella and cover with another crespelle. Continue on until you have used up all of the crespelle. Leave enough sauce to very lightly smear over the top and sprinkle with the Parmesan cheese.

Bake on the uppermost rack of the oven for 15 minutes. Transfer to a serving platter without turning over. Allow to settle for several minutes before slicing. Serve with a green salad or chopped, raw vegetables.

