

Blue Talon Bistro

WARM CHICKEN CREPES®

(serves 6-8)

Ingredients

2 lb	Roasted & Pulled Chicken Meat
2 cup	Sauteed Mushrooms, medium-large dice
32 oz	Cream - for cream base (see below)
1 cup	Celery, finely diced & sauteed
1 cup	Fine Bread Crumbs
	Herbs de Provence
	Chopped Chives
	Salt & Pepper

Directions

Re-heat the sauteed mushrooms in 1/3 of the cream base. Add the pulled cooked chicken and mix in the celery and herbs. Mixture should be moist but not runny. Each crepe will need between 3-4 oz. of the mixture. Spoon 1/3 of the cream base over the crepes in individual baking dishes. Heat the crepes in a 350 oven for 10 minutes. Once the crepes are heated, add the final 1/3 of the cream base and top lightly with bread crumbs. Place under the broiler until bread crumbs are browned. Add sauteed broccoli if desired.

Cream Base

Saute Garlic and Shallots in a large saute pan in olive oil. Once the garlic and shallots have cooked clear, add 1/2 bottle of dry white wine and simmer until the pan is almost dry. Add the 32 oz. cream and simmer until the cream coats the back of a spoon (volume will reduce by about 1/4). Strain and let cool.

Mushrooms a la Greque

For this dish we use Mushrooms a la Greque, a highly seasoned dish that can easily be served on its own. This adds complexity, as well as a good dose of garlic, lemon and herbs. Saute fresh mushroom in a very hot pan in grapeseed oil (canola oil will work - olive oil will smoke!), as the mushrooms brown, add garlic, then add lemon juice and chopped fresh parsley. The pan should be almost dry when you are done. Finish with salt & pepper to taste. Set aside for use in crepe filling.

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