



CHICKEN FLORENTINE CREPES

CHEF MANNY..., FIVE STAR PREMIER RESIDENCES OF HOLLYWOOD,

INGREDIENTS

CREPES

- 1 Cup All-purpose flour
- 1 Cup Milk
- 1 Cup Water
- 3 Eggs
- Pinch of Salt

CHICKEN

- 2 Chicken Breasts Cooked
- 4 Tablespoons Butter
- 2 Small Onions, Chopped
- 3/4 Pound Mushrooms
- 16 Oz Spinach
- 1 Cup Grated Parmesan
- Salt & Pepper to taste

WHITE SAUCE

- 3 Tablespoons Butter
- 3 Tablespoons All Purpose Flour
- 32 OZs Heavy Cream
- 1 Cup Chicken Base

DIRECTIONS

CREPES

Mix ingredients together with a whisk. Heat frying pan over medium-high heat. Pour ¼cup batter into pan. Swirl mixture in pan to evenly cover the bottom. Cook for 2 minutes, flip and cook 2 minutes on second side. Crepe should be golden brown.

CHICKEN

Melt butter in sauce pan; add onions, mushrooms and spinach and sauté. Shred cooked chicken breasts and add to pan. Stir in parmesan cheese.

WHITE SAUCE

In sauce pan over medium-high heat melt butter. Add flour and stir until well combined. Pour in heavy cream and chicken base and stir until mixture thickens. Add in parmesan cheese and stir until melted.

Take one crepe and add one large spoonful of chicken filling. Roll crepe and place seam side down in baking dish. Once dish is filled with rolled crepes, cover crepes with white sauce. Bake at 375 degrees for 25 minutes.,