



FUSTINI'S[®]

Cheese-Filled Crepes with Asparagus-Tomato Slaw

Ingredients

- 1 pound asparagus, cut on the bias into 1-inch pieces
- 3 large tomatoes, seeded and diced
- 2 tablespoons [Fustini's 12 Year White balsamic](#)
- 2 tablespoons [Fustini's Meyer Lemon olive oil](#)
- salt and pepper to taste

Crepes

- 1 cup all-purpose flour
- 2 eggs
- ¼ teaspoon salt
- ½ cup milk
- ½ cup water
- 1 tablespoon [Fustini's Basil Crush olive oil](#)
- 2 tablespoons melted butter
- 1 cup Havarti cheese (or other semi-firm cheese of your choice), shredded

Directions

Step 1.

In a large skillet, bring 1/2 inch of water and 1 tsp salt to a boil. Add asparagus, reduce heat to a simmer, cook 3-5 minutes or until bright green and still somewhat resistant when pierced to the tip of a sharp knife. Allow to cool. Toss with diced tomato. Add Fustini's 12 Yr balsamic and Fustini's Meyer Lemon olive oil. Mix gently and season with salt and pepper. Chill before serving.

Step 2. Crepes

In a large bowl, whisk together the flour, eggs and salt. Gradually add milk and water, stirring to combine. Batter will be thin. Refrigerate one hour.

Heat a small nonstick skillet to medium hot. Combine Fustini's Basil olive oil and melted butter. Brush pan lightly with oil and butter mixture. Make crepes one at a time using 1/4 cup batter per crepe. Tilt the pan with a circular motion to coat the bottom of the pan with the crepe mixture. Cook about 2 minutes. Loosen with spatula, flip over and cook the other side about 1 minute more. Set aside, cover and keep warm until ready to assemble. Repeat procedure with remaining batter.

Step 3.

To assemble, divide cheese evenly among crepes and roll up firmly; trim ends of crepes. Cut into 1/2 inch slices. Top with some of the asparagus tomato slaw.