

Maine Arts Camp

2012

Recipe Name: Chicken and Mushroom Crêpes with Sauce Mornay

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 6

Yield: 6 crêpes

Quantity	Unit	Ingredient Name	Prep Notes
2	cups	Chicken stock or broth	
1	pound	Boneless skinless chicken	
5	ounces	mushrooms	sliced
1	TBSP	butter	
1	TBSP	Fresh thyme, tarragon & parsley	Chopped
6		crêpes	
1	pint	Mornay Sauce	
		Salt & Black pepper to taste	
		Paprika	To dust for garnish

Procedure:

- 1 Bring the chicken stock to a simmer and season with the salt. (Canned chicken stock requires no salt added)
- 2 Poach the chicken in the stock until done. Remove the chicken from the stock, reserving the stock. Allow the chicken to cool slightly and then cut it into medium dice.
- 3 Sauté the mushrooms in the clarified butter with the herbs until the mushrooms are tender. Season the mixture with salt and pepper. Combine the chicken with the mushrooms and refrigerate until cold.
- 4 Divide the chicken and mushrooms into six portions. Spoon one portion of the mixture into the center of each crêpe. Roll the crêpe around the mixture and place in a buttered baking dish, seam side down.
- 5 Heat the Mornay sauce over medium heat; thin with a portion of the reserved poaching liquid if necessary. Spoon the sauce over the crêpes. Garnish with a light sprinkle of paprika if desired. Bake at 350°F (180°C) until hot and lightly brown, approximately 20 minutes.

Please stay away from bouillon cubes. These are a chicken flavored salt lick. Canned chicken stock or broth is easy to find in the market.