



## Crawfish & Goat Cheese Stuffed Crepes with a Cajun Cream Sauce

This dish is delicate, delicious, and a big labor of love. However, the crepes can be prepared beforehand (up to 2 days,) as can the Cajun cream sauce. If crawfish are not plentiful, shrimp can be substituted and are equally as tasty.

### Crepes

2 large eggs  
 3/4 cup milk  
 1/2 cup water  
 1 cup flour  
 3 TBSP melted butter  
 Butter for pan

Combine all ingredients in a blender and pulse until mixed (1 minute.) Place batter in the refrigerator for an hour. When ready, heat small fry pans on medium, add butter and coat, then add a thin coat of batter to the bottom of the pan - spreading well. Cook 30 seconds on each side, or until lightly browned on each side. Makes 12 crepes.

### Cream Sauce

2 TBSP EVOO  
 1/2 c. onion, finely chopped  
 1/4 c. bell pepper, " "  
 1 1/2 TBSP. fresh, grated garlic  
 1/4 c. tomato, finely cut  
 1/2 Tsp. Cajun Seasoning  
 2 TBSP. Dry white wine  
 1 TBSP. AP Flour  
 2 c. heavy cream  
 1 # Crawfish Tails or  
 40/50 ct. shrimp  
 4 TBSP. butter  
 1 Tsp. Salt  
 1/4 Tsp. Pepper

Heat oil in a heavy-bottomed sauce pan over medium heat. Sauté onions, bell pepper, garlic, and Cajun seasoning for 2 minutes. Add tomatoes and sauté another 2 minutes. Deglaze the pan with the wine until the liquid is reduced to a thick glaze - 2-3 minutes. Sprinkle flour into mix and sauté for another 2 minutes. When fully mixed, slowly add the cream until it's well incorporated. Stir constantly until the mixture lightly bubbles. Fold in the seafood and butter pats until seafood is fully cooked and all is mixed well. Make sure to stir the mixture will cooking as it will scorch if left unattended. Turn off fire and set aside until needed. It can be refrigerated for up to 2 days. To reheat, turn heat on low and slowly heat until seafood is warm throughout. Salt and pepper your sauce to taste.

### Crepe Stuffing

6 oz. Mild goat cheese,  
 softened  
 3 oz. Cream cheese, softened  
 1 TBSP. shallots, finely minced  
 1 TBSP. fresh, grated garlic  
 Dash - salt  
 Dash - pepper  
 1/2 c. chopped shrimp or  
 crawfish, sautéed

Place all ingredients (except seafood) in a food processor and blend well. Remove and fold in seafood pieces. Divide into 12 equal parts and stuff/roll crepes. Place crepes on a lightly greased baking sheet. Bake crepes for 15 minutes on 350 degrees.

Place stuffed crepes on a dinner plate and top with cream sauce.