



Carbonara crepes

15'

Hands on

25'

Cook Time

6

Portion(s)

1

Difficulty



Ingredients

- 2 tablespoons olive oil
- 200 g white mushrooms
- 150 g bacon
- 2 tablespoons thyme
- 1 tablespoons tarragon, dry
- 1 clove of garlic
- 20 g cognac
- 100 g heavy cream
- 200 g cream cheese
- 3 egg yolks
- 50 g parmesan, grated
- pepper
- 6 [crepes](#)
- 100 g cheese mix, grated

To serve

- 100 g rocket

Method

- Preheat oven to 180° C (355* F) set to fan.
- Place a [pan](#) over high heat and add the olive oil, mushrooms (cut into thin slices), bacon (cut into cubes), 1 tablespoon thyme, finely chopped garlic and mix. Sauté for 3-4 minutes until they are golden and the mushrooms are reduced in volume.
- Add the cognac, heavy cream and mix.
- As soon as it comes to a boil, remove from heat, add cream cheese and mix.
- Add the egg yolks, parmesan, pepper and mix.
- Take 6 [crepes](#), fold in the middle, connect the edges to form a pouch and place them in the [muffin pan](#).
- Fill each crepe with a spoonful of filling. Sprinkle with the grated cheese and 1 tablespoon of thyme.
- Bake for 20-25 minutes.
- [Serve](#) with rocket.

Διατροφικός πίνακας

Nutrition information per portion

579 Calories (kcal)	43.0 Total Fat (g)	19.0 Saturated Fat (g)	24.0 Total Carbs (g)
29%	61%	95%	9%
4.3 Sugars (g)	24.0 Protein (g)	1.3 Fibre (g)	1.4 Sodium (g)
5%	48%	5%	23%