



Chicken and Mushroom Crepes

Млинці з куркою та грибами

SERVES 6 TO 8



Crepes (recipe follows; see note)

FOR THE FILLING

2 tablespoons sunflower oil

1 medium yellow onion, chopped

8 ounces mushrooms (such as white, button, cremini, or portobello), thinly sliced

1 pound ground dark-meat chicken

¼ cup sour cream

3 tablespoons chopped green onion, green part only

2 tablespoons sunflower oil

Salt and freshly ground black pepper

16 long green onion leaves, for serving

Sour cream, for serving

Here, my mom's legendary thin, buttery crepes enclose a savory filling. She usually makes this version for family gatherings and special occasions; the bundles are tied at the top with a length of green onion, which makes them look especially festive and cute on the table.

Make the crepe batter as directed.

While the batter is resting, make the filling. In a large sauté pan, heat the oil over medium-high heat. Add the yellow onion and cook, stirring occasionally, until the onion is translucent and soft, about 7 minutes. Add the mushrooms and cook, stirring occasionally, until the mushrooms are soft, about 7 minutes. Add the chicken and cook, breaking up any large chunks with a wooden spatula, until the meat is cooked through and no longer pink, 3 to 5 minutes. Stir in the sour cream and green onion and season to taste with salt and pepper. Transfer the filling to a medium bowl and set aside to cool.

While the filling cools, cook the crepes as directed.

To assemble each crepe, place 2 to 3 tablespoons of the filling on the center of the crepe. Gather the edges of the crepe up and around the filling, creating a "beggar's purse." Wrap a long green onion leaf around the top and tie in a loose knot to secure closed. Arrange the bundles on a platter and serve right away.




Crepes

MAKES FOURTEEN TO SIXTEEN 10-INCH CREPES

2 cups all-purpose flour	4 eggs
3 tablespoons sugar	4 tablespoons unsalted butter, melted and cooled
$\frac{3}{4}$ teaspoon salt	1 teaspoon sunflower or canola oil, or more if needed, for cooking
$1\frac{1}{2}$ cups whole milk, at room temperature	
$1\frac{1}{2}$ cups water, at room temperature	

In a medium bowl, stir together the flour, sugar, and salt. In a large bowl, whisk together the milk, water, and eggs. While continuing to whisk constantly, gradually add the flour mixture to the milk mixture. When all of the flour mixture is incorporated, continue to whisk until you have a smooth batter with a consistency slightly thicker than that of heavy cream. Pour in the butter and give the batter a good stir. Cover the bowl with plastic wrap and let the batter rest at room temperature for at least 30 minutes or up to 2 hours before cooking the crepes.

Preheat a 10-inch nonstick frying pan over medium heat. Before frying the first crepe, lightly brush the hot pan with the oil to make sure the crepe doesn't stick. Give the batter a good stir with a whisk right before you begin cooking. Using a ladle, pour a small amount of the batter (about $\frac{1}{2}$ cup) into the hot pan and immediately rotate the pan to spread the batter as thinly as possible. Cook the crepe over medium heat until lightly browned on the edges, about 1 minute. Loosen the edges of the crepe with a spatula, flip the crepe over, and cook on the second side until lightly golden, 20 to 30 seconds. Transfer the crepe to a warmed platter and repeat the same steps with the remaining batter, stacking the crepes as they emerge from the pan and covering them with a kitchen towel to keep them warm. If your crepes begin to stick to the pan, brush the pan with a little more oil.

 **note:** The batter can be made up to a day in advance and refrigerated. Bring it to room temperature before cooking the crepes.



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