

#115: Sunday Brunch

**Bacon, Egg, Onion and Cheese Mornay Crepe
and Salad with Dijon Vinaigrette**

Cara Benson, Toast/Tartine

Crepes

2 ½ cups milk

4 eggs

2 1/3 cups flour

1 1/2 teaspoons salt

1/4 pound (1 stick) melted butter

Vegetable oil for cooking the crepe

Mornay sauce (recipe follows)

Crepe filling (1 whole egg and about 2 tablespoons each, crisp cooked bacon, caramelized onion and grated Gruyere cheese, depending on crepe size)

Spring mix tossed with Dijon vinaigrette (recipe follows)

In a mixing bowl, whisk the milk and eggs together. Mix the flour and salt in another bowl. Pour the wet ingredients into the bowl with the flour and whisk to combine the ingredients. Stir in the melted butter. Pour the batter into a blender and pulse until free of lumps and smooth. Refrigerate for 30 minutes.

Heat and oil a crepe stone or pan. Ladle the crepe batter onto the surface and spread until thin. Cook a minute or two until browned, then flip the crepe. Spread mornay sauce on the crepe and crack an egg in the middle. Sprinkle bacon, caramelized onion, and Gruyere around the egg. Fold the sides of the crepe over the filling and continue to cook until the outside is crispy, and egg is over easy, turning the crepe once. Cut in half and serve with spring lettuce mix tossed in Dijon vinaigrette.

Serves 4 to 6.

MORE...

Mornay Sauce

1/2 stick (2 ounces) unsalted butter

1/4 cup flour

2 cups milk

Pinch of nutmeg

Salt and pepper

1/4 cup grated Gruyere cheese

Melt the butter and whisk in the flour to make a blond roux. Cook until the foam goes away, and the bubbles are low. Before the roux starts to color, gradually whisk in the milk. Add the nutmeg and season with salt and pepper. Stirring frequently to prevent sticking, cook the sauce until thick enough to coat a spoon. Remove from heat and add the Gruyere, stirring until melted. Reserve in a warm spot.

Dijon Vinaigrette

1/2 cup white balsamic vinegar

2 1/2 tablespoons Dijon mustard

2 1/2 tablespoons honey

1 shallot

1 clove garlic

1/2 bunch parsley

3 sprigs fresh tarragon

5 chives

2 cups canola oil

Salt and pepper

Spring lettuce mix

Place all the ingredients except the canola oil and lettuce mix in a blender. Pulse to chop and combine, then blend while slowly adding the oil. Blend until smooth and emulsified. Adjust seasoning to taste.

Toss the spring mix with the vinaigrette and serve with the crepes. Refrigerate any leftover vinaigrette.