

STUFFED SPINACH CRÊPES WITH LIGHTLY ROASTED PIECES

INGREDIENTS

 4 SERVINGS

 20 MIN

 EASY

1 Pack of Garden Gourmet lightly roasted pieces

350g fresh young spinach leaves

200g cherry tomato mix

375ml vegetable milk (almond or oat)

200g (vegan) ricotta – create your own with vegan feta cheese (100g) & vegan yoghurt (100g)

200g flour

Olive oil, salt & pepper

Enjoy stuffed spinach crêpes with Garden Gourmet lightly roasted pieces. Savory spinach and flavorful plant-based protein in a delicate crêpe.

PREPARATION

1. Prepare the batter

Stir-fry 300 g spinach briefly, until shrunken. Rinse briefly on a sieve under cold water. Finely grind together with the milk in the food processor. Stir in the flour until the pancake batter is not too thick and liquid enough to spread in the pan. Add extra milk or flour if necessary.

2. Fry the lightly roasted pieces

Halve the tomatoes and prepare the remaining spinach leaves. Mash the 'feta' and mix with the yoghurt. Fry the lightly roasted pieces according to instructions on the packet.

3. Cook the crêpes

Heat the frying pan and add some oil. Spoon a small ladle of batter into the pan and move the pan so the batter is nicely distributed over the bottom. Leave to solidify and turn the pancakes over.

4. Serve and enjoy!

Fill the crêpes with spinach leaves, lightly roasted pieces, tomatoes and vegan ricotta.

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