



Early Harvest Wild-Rice Crêpes

Yield: 34 crêpes

<u>Ingredient</u>	<u>Amount</u>
Water, lightly salted	2 c.
Indian Harvest Early Harvest Wild Rice (Grade C), dry	8 oz.
all-purpose flour	5 c.
Grade A large eggs	10
Milk	2½ c.
Water	2½ c.
Salt	1¼ t.
Salted butter, melted	½ c. plus 2 T.
Nonstick cooking spray	As needed

Method:

1. Bring water to a boil; add Indian Harvest Early Harvest (Grade C) Wild Rice. Bring back to a boil. Reduce to a simmer and cook for 20 minutes covered. Let rest for 5 minutes and chill on a sheet tray.
2. In a large mixing bowl, whisk together the flour and eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth.
3. Add cooled wild rice to the batter. Mix well.
4. Heat a medium frying pan over medium high. For each crêpe to order, spray the pan, coating well. Stir the batter with a 2-oz. ladle to mix well, and scoop approximately ¼ cup (2 oz.) wild-rice batter into the pan. Tilt the pan with a circular motion so that the batter coats the surface evenly. Cook the crêpe for about 2 minutes until the bottom is light brown. Loosen with a spatula, flip and cook the other side.
5. Add a favorite filling to the center, fold over and roll out of the pan.
6. Serve immediately with whipped cream or a favorite dessert sauce or drizzle with honey.

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