

Chef Abbott's Hollandaise Sauce

3 yolks or 2oz. liquid yolks

2Tbl. dry white wine

3-4 drops tabasco

1/2cup clarified butter

2-3Tbl lemon juice

2-4Tbl. salt or to taste

Yield: about 1 cup.

Method: combine yolks, wine, tabasco in metal mixing bowl, heat slowly over double boiler, whisking constantly until thickens, while keeping base still warm slowly drizzle in butter. then add lemon and salt.

Crêpes

1cup flour

1Tbl. sugar

1/4teaspoon salt

1.5 cup milk

4eggs

3Tbl. Melted unsalted butter

Yield: 10-12 crepes

Method: Mix dry ingredients well. whisk wet ingredient very well then combine with dry ingredients. Let sit at least an hour before heating.



Savory Filling

Sauté:

Shallots

Red Bell Pepper

Fresh Rosemary

Spinach

(Salt to taste)

Mix in: Goat's Cheese or another soft cheese like mascarpone

Sweet Filling

Frozen strawberries (thaw and roughly chop)

Mint

Mascarpone

Sugar

Method: Mix together and sweeten to taste. Cool before filling crêpes. Fill crêpes, top with sautéed blueberry red wine sauce, and sift powdered sugar to top.

Blueberry Red Wine Sauce

14 ounces frozen blueberries, unthawed

1 cup cabernet sauvignon (or shiraz, merlot, or a favorite red wine – no need for an expensive wine)

1 cup granulated sugar

Method: Combine blueberries and sugar in a medium to large saucepan, and bring to a rolling boil, stirring intermittently. Add wine. Reduce heat to low and allow sauce to simmer for about 20 to 30 minutes, or until reduced and thickened slightly. Sauce will thicken more as it cools.

