

CRÊPES FILLED WITH EGGPLANT AND MANCHEGO CHEESE WITH A SPANISH ROMESCO SAUCE

2 large eggs
1 cup + 2 tablespoons milk
1 cup flour
¼ cup sugar
pinch of salt
¼ stick sweet butter, melted
1 recipe of Eggplant in Romesco Sauce with Manchego Cheese

In a stainless steel bowl, whisk together the eggs, sugar, and milk. Add the flour and salt. Stir in the butter. Refrigerate the batter from 1 hour to overnight. Strain before using.

Over medium heat, warm a 6-inch seasoned or nonstick crêpe pan. Pour approximately 2 tablespoons of the batter into the pan and quickly spread a thin layer over the entire bottom by rotating the pan. Cook the crêpe for a couple of minutes until golden brown and then invert it with your fingertips or a small spatula. Cook the other side for about 30 seconds and “flip” out of the pan. Continue until the batter is finished.

Fill the crêpes with the Eggplant and wrap like a burrito. Place in a baking dish and cover with left-over Romesco sauce and sprinkle with shredded Manchego cheese. At this point you can cover the dish and refrigerate for a day or 2. Bake in a 350°F preheated oven for about 45 minutes, until the center is warm. Serve with chilled Texas wine like Chenin Blanc or a light red.

Eggplant in Romesco Sauce with Manchego Cheese

1 cup Romesco Sauce (recipe follows)
2 eggplants
Kosher salt
½ cup avocado oil
2 cups Manchego cheese, grated
2 green onions, sliced thin
1 Piquillo pepper diced
1 cup green olives, sliced

Peel the eggplants, quarter lengthwise and then slice thin. Place in a colander and sprinkle with salt and set in a sink for a couple of hours. Rinse well and pat dry with paper towels. Heat half of the oil in a large sauté pan and add half of the eggplant. Cook until golden brown. Drain and repeat with the remaining oil and eggplant. Allow the eggplant to completely cool and then place it in a large bowl. Mix in the remaining ingredients. Refrigerate for several hours to over night. Serve at room temperature.

Romesco Sauce

1 large ripe tomato
5 cloves garlic, peeled
1 dried sweet red pepper, (i.e. New Mexico style)
½ teaspoons crushed red pepper flakes
½ cup water
11 tablespoons sherry vinegar
1½ cup olive oil
1/4" slice long crusty loaf bread, sliced from end to end
12 blanched almonds
Juice of 1 lemon
1 teaspoon salt
½ teaspoon pepper

Roast the tomato and garlic in an ungreased roasting pan at 350°F for 30 minutes. Place the dried red pepper in a saucepan with water and 3 tablespoons of vinegar. Bring to a boil, cover, and simmer for 5 minutes. Heat some of the oil and fry the bread until golden brown on both sides (you may have to add more oil). Transfer to a processor or blender. In the same oil fry the almonds until golden brown (you may have to add more oil). Add to the machine along with the boiled red pepper, crushed pepper, garlic, and tomato. With the motor running, pour in gradually the remaining oil and vinegar and salt. Purée until smooth. Taste! Adjust seasonings with the salt and pepper. Store in the refrigerator—serve at room temperature.

Yields 16 crêpes.