

# HOW TO MAKE

## Ficelles picardes

### Shopping list

- 6.3 oz flour
- 6 slices of boiled ham
- 9 oz of mushrooms
- 4 shallots
- 4 oz butter
- 4 eggs
- 3.5 cups milk
- 1 cup cream
- 2.6 oz grated cheese
- Grated nutmeg
- Salt and pepper

### Step

### What to do

### What you need (serves 6)

### Marguerite's tip

1

Mix together the crêpes batter ingredients, let it wait a little and cook the crêpes. You should get 12 crêpes.

- 5.3 oz flour
- 3 eggs and one yolk
- 2 cups milk
- salt

«Use the same crepes batter recipe for all your savory crepes, it is more moist than the regular one...»

2

Clean and chop the mushrooms.  
Peel and chop the shallots. Melt 2oz of butter in a cast iron pot. Add the mushrooms. Once sautéed add the shallots. Stop the burner, cover and let stand for 10 minutes.

- 9 oz mushrooms
- 4 shallots
- 2 oz butter

3

Make a roux: melt the butter in a small saucepan, add the flour and stir to get a paste. Add very slowly the milk, at room temperature. Stir until it thickens. Add the cream and the mushrooms (drained). Season with salt pepper and nutmeg.

- 1 oz butter
- 1 oz flour
- 1.5 cups milk
- ½ cup cream
- Salt, pepper, nutmeg

4

On each crêpe: place half a slice of ham, spread some of the sauce, roll on to itself.  
Place the "ficelles" in a gratin dish, add the cream, the grated cheese and the butter in small pieces.  
Cook in the oven under the broiler for 5 to 8 minutes.

- ½ cup cream
- 1 oz butter
- 6 slices of ham
- 2.6 oz grated cheese