

Louisiana Crawfish Crêpes

*Chef Guy Sockrider
Muriel's Jackson Square
New Orleans, LA*

This seasonal crawfish dish is a big draw at French Quarter festivals. Muriel's chef, Guy Sockrider, always uses fresh (not frozen) plump tailmeat from Louisiana because it has more fat and flavor. The bite of the plain goat cheese pairs well with the sweetness of the crawfish.

MAKES 6 APPETIZER SERVINGS.

12 savory (unsweetened) crêpes
8 ounces fresh, unseasoned goat cheese
3/4 ounce (about 1 1/2 tablespoons) minced shallots
Pinch plus 1 tablespoon salt, in all
Pinch of freshly ground black pepper
2 tablespoons extra virgin olive oil
1/2 cup diced onion
1/4 cup diced green bell pepper
1 tablespoon finely minced garlic
1/4 cup julienned tomato
1 1/2 tablespoons Chardonnay
1 1/2 tablespoons flour
1 1/2 tablespoons Creole seasoning
1 cup fresh, peeled Louisiana crawfish tails

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continued

1/2 stick (4 tablespoons) unsalted butter
3 cups heavy cream

In a mixer, cream the goat cheese with the shallots, pinch of salt, and pepper. Divide the filling between the 12 crêpes and roll the crepes. Heat in a 350°F oven until the internal temperature is 145°F.

Heat olive oil in a heavy-bottomed saucepan over medium heat. Sauté the onions and bell peppers; add the garlic, Creole seasoning, and remaining tablespoon salt. Cook 2 minutes, then add tomatoes. Deglaze the pan with the wine and add the heavy cream. Stir until smooth and continue to cook until the sauce clings to the back of a spoon. Add the crawfish tails, and break the butter into the sauce while stirring. When crawfish tails are cooked through and butter is fully incorporated, remove sauce from heat. Place 2 crêpes on each plate and pour the sauce over them.

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