



THERE'S PLENTY OF FISH IN OUR SEA!

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Rider Student Top Chef: Fresh Catch?

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Name: Natalia Falana

Recipe Title: Cream Cheese Crab Crepes

Recipe Ingredients:

Sauce:

- 1 cup of white wine
- 4 garlic cloves
- 1 stick of butter
- The juice of 1 ½ lemons
- Salt to taste
- Pepper to taste
- 1 teaspoon of balsamic

Crepes:

- 1 Cup all purpose flour
- 3 pinches of sea salt
- 2 large eggs
- 2 ½ teaspoons of extra virgin olive oil (can use butter)
- 2 large eggs
- ½ cup of milk
- 1 teaspoon vanilla extract
- 2 teaspoons of sugar

- Filling (sauce will also go here):
- 16 ounces of cream cheese
- 2 snow crab leg clusters-approximately 1.2-1.4 lbs
- 1 cup of chopped chives-optional

Recipe Instructions

1. Begin by melting the butter in a saucepan and add the garlic, salt, pepper, balsamic, lemon juice, and wine. Let the sauce cook for at least 15 minutes on low and then put it in a blender.
2. Put the sauce back into the saucepan and let it cook for another 15 minutes on low.
3. While the sauce cooks prepare the crepes. Sift the flour and add sugar and sea salt in a large bowl.
4. In another bowl, mix all wet ingredients then slowly incorporate the wet ingredients into the dry slowly until they are fully incorporated.
5. Use a crepe maker or pan to make the crepes (use butter or oil to grease pan or crepe maker). When the sauce is ready put it in the refrigerator to cool.
6. Make sure to set apart about 30 minutes while the sauce cools to remove the meat from the crab legs.
7. To make the filling, use a hand mixer to whip the cream cheese and incorporate $\frac{3}{4}$ of the crab meat into the whipped cream cheese. $\frac{3}{4}$ of the sauce should also be incorporated into the whipped cream at this time (make sure the sauce is cool before incorporating into cream cheese).
8. Put a small amount of the crab meat on the crepe and top it with the crab and cream cheese filling and chives.
9. Roll the crepe and top it with some chives and a drizzle of the wine sauce and balsamic if desired.