

CREPES IN BROTH
(Scripelle 'mbusse' Vecchia Silvi)

INGREDIENTS:

Servings: 4 people

Meat stock, preferably home-made 1/2 L

To make home-made meat stock:

Onion	1
Carrot	1
Celery stalk	1
Water	2 liters
Boneless beef or chicken	70 g
Small tomatoes	2
Salt and freshly ground pepper	to taste

Batter:

Eggs	3
White flour	125 g
Water	320 ml
Olive oil	for greasing
Parmigiano Reggiano cheese	100 g

Servings: 6 people

Meat stock, preferably home-made 3/4 L

To make home-made meat stock:

Onion	1
Carrot	1
Celery stalk	1
Water	2 liters
Boneless beef or chicken	70 g
Small tomatoes	2
Salt and freshly ground pepper	to taste

Batter:

Eggs	4
White flour	125 g
Water	500 ml
Olive oil	for greasing
Parmigiano Reggiano cheese	150 g

Servings: 8 people

Meat stock, preferably home-made 1 L

To make home-made meat stock:

Onion	1
Carrot	1
Celery stalk	1
Water	2 liters
Boneless beef or chicken	70 g
Small tomatoes	2
Salt and freshly ground pepper	to taste

Batter:

Eggs	6
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White flour	190 g
Water	640 ml
Olive oil	for greasing
Parmigiano Reggiano cheese	200 g

Servings: 10 people

Meat stock, preferably home-made	1 1/4 L
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To make home-made meat stock:

Onion	1
Carrot	1
Celery stalk	1
Water	2 liters
Boneless beef or chicken	70 g
Small tomatoes	2
Salt and freshly ground pepper	to taste

Batter:

Eggs	7
White flour	250 g
Water	800 ml
Olive oil	for greasing
Parmigiano Reggiano cheese	250 g

Servings: 12 people

Meat stock, preferably home-made	1 1/2 L
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To make home-made meat stock:

Onion	1
Carrot	1
Celery stalk	1
Water	2 liters
Boneless beef or chicken	70 g
Small tomatoes	2
Salt and freshly ground pepper	to taste

Batter:

Eggs	8
White flour	250 g
Water	1 L
Olive oil	for greasing
Parmigiano Reggiano cheese	300 g

TOOLS:

Vegetable peeler
 Chef's knife
 Cutting board
 Saucepan
 Strainer
 Bowl
 Whisk
 Medium-size ladle
 Non-stick crepe pan
 Paper towels
 Fork or spatula

PREPARATION:

Prepare the meat stock:

This will yield 1 1/2 L. Unused stock can be frozen and used later.

Peel the onion and carrot. Wedge the carrot. Place the onion, carrot and celery stalk in the water. Add the meat and season with salt and freshly ground pepper. Gently simmer for 1 hour and then strain.

Prepare the batter:

Whisk the eggs in a bowl. Whisk in the flour. Add 2/3 of the water and mix well. Add enough of the remaining water to make a very thin batter of pouring consistency. Let the batter rest for 15 minutes.

Grease a skillet with olive oil and heat over high heat. Use a medium-size ladle to pour in the batter, tilting the pan making sure it is *coated with batter*. Fry the crepe until it is set. *Lift the edge* with a fork and turn it over. Fry on both sides until golden. Continue to make the crepes until all the batter is used. Sprinkle the crepes with cheese.

Roll the crepes and place them in a soup bowl. Break them with your fingers, if necessary, to make them fit. Place 3-4 pieces in each bowl. Ladle the broth over the crepes and sprinkle them with grated cheese. Serve immediately.

This recipe comes from *Vecchia Silvi*.