

# **Brie and Caramelized Onion Stuffed Crepes**

## **Port Wine Apple Reduction**

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### **Stuffed Crepes with Brie**

8     crepes pre made  
6oz   cippolinni or sweet onions sliced  
12oz  sliced brie skin on  
3oz   olive oil

Heat pan to medium high heat, add sliced onions with 2 oz olive oil. Cook onions until dark golden brown. Lay out 4 crepes, cover each crepe with approximately 3 oz of brie (this should cover all the area of the crepes) Cool down the caramelized onions and add on top of the brie. Place the remaining 4 crepes over each crepe, brie, onion tower and push down lightly.

Add 1 oz of oil to a medium hot pan and swirl to coat all sides of the pan. When oil is hot add one crepe tower at a time, crisp to a golden/dark brown (much like a quesadilla). Sear each side for about 2 minutes and flip carefully. Place the crepes in a 200 degree warming oven while searing the remaining three.

### **Port Wine and Sun Dried Apple Compote**

2 cups   port wine  
1 cup   dried apples  
½ cup   orange juice  
Tsp     sugar  
          salt and pepper to taste

Add all ingredients to a sauce pan and simmer for about 10-15 minutes on medium-low heat. Allow the mixture to reduce by half. This will let the dried apple re-hydrate and thicken the port wine reduction. Reduce down till reaching desired consistency. Allow to cool and refrigerate over night. Remove from the fridge for at least one half hour before service. Serve chilled but not to cold.

Plate the crepes by cutting into four triangles, Chiffonade (cut ribbons) of baby spinach and place in the middle of the crepes, finally add the compote.