

FOOD52

Buckwheat Crepes with Brie + Honey Sauteed Swiss Chard

By CarolineWright

Editors' Comments:

Some late-teen college survivalists eat ramen. I ate crepes. My budget, more than my diet, demanded them during my college years in Paris. I ate them with such gusto that it borders a rivalry to Sam and his affinity for green eggs and ham. The crepes Iâ€™ve made here are whipped up â€“ literally â€“ in a blender, which Iâ€™ve found bypasses the resting time I usually like to extend to crepe batter. Swirled in a nonstick skillet, these crepes are a close relative to those I would buy from a crepe stand on my way to class. I filled these with Swiss chard and a nice hunk of Brie for reasons that likely require no explanation, and served them alongside a salad of simply dressed and seasoned greens.

Serves 4

- 1/2 cup buckwheat or all-purpose flour
 - 2/3 cups milk
 - 2 large eggs
 - 3 tablespoons melted salted butter, divided
 - Kosher salt and freshly ground black pepper
 - 8 ounces brie, thinly sliced
 - 2 bunches Swiss chard, leaves sliced into 2-inch pieces
 - 2 teaspoons honey
 - 2 teaspoons red-wine vinegar
1. Combine milk, eggs, 1 tablespoon butter, 1/2 teaspoon salt and flour in a blender; blend to combine (about 1 minute).
 2. Meanwhile, heat large nonstick skillet over medium-high. Wipe skillet with a lightly greased paper towel. Add enough batter to thinly coat bottom of skillet, swirling pan while pouring (about 1/4 cup batter). Cook crepe until lightly golden, about 2 minutes; flip and cook 1 minute more. Transfer cooked crepe to a plate and cover with a clean kitchen towel. Repeat with remaining batter and stack crepes as they are cooked.
 3. While crepes cook, heat remaining 1 tablespoon butter in a separate medium skillet over medium heat. Add chard, season with salt and pepper, and cook, tossing, until endive is tender, about 5 minutes. Stir in honey and vinegar.
 4. To assemble crepes, fold each crepe in half. Arrange brie slices on crepes, then top with sautéed chard. Fold crepes into thirds and serve.