

Buckwheat Crêpe

100g	<i>buckwheat flour</i>	Preheat oven to 450°F.
35g	<i>all-purpose flour</i>	
½ tsp	<i>salt</i>	Combine ingredients to make batter and cook 10 crêpe. Let cool on wire rack.
500g	<i>milk</i>	
3	<i>eggs</i>	
55g	<i>melted butter</i>	Add a slice of ham, make a “nest” from the cheese and crack an egg into the center. Fold four sides over, brush with melted butter, and
◇		bake for 8 to 10 minutes.
10 slices	<i>cooked ham</i>	
250g	<i>grated Gruyère cheese</i>	
10	<i>eggs</i>	Garnish with parsley and urfa biber peppers. Add Cholula sauce to taste.
	<i>melted butter</i>	

Lot's of variations on this classic theme are possible. Consider adding olive tapenade; substitute smoked ham for cooked ham; or even change ingredients to make with smoked salmon and crème fraîche.