



Ham and Cheese Crepes

Ingredients:

- 1 cup of **Juana**® corn meal
- 1 cup of **Selecta**® all-purpose flour
- 4 eggs
- 4 tablespoons of melted butter
- 3 tablespoons of vegetable oil
- 2 ½ cups of milk
- A pinch of salt
- Slices of ham
- Mozzarella cheese

Preparation:

1. In a mixing bowl, beat the eggs using a hand mixer until foamy. Then, add **Juana**® corn meal, **Selecta**® all-purpose flour, butter, vegetable oil, milk and salt. Mix until fully combined.
2. Heat a non-stick skillet over medium heat. Using a soup ladle, pour a portion of the batter into the skillet and spread it evenly to form thin crêpes.
3. Cook each side of the crêpe for approximately two minutes or until both sides are golden brown. Remove the crêpe from the pan and place on a plate.
4. Fill each crêpe with slices of ham and mozzarella cheese. Roll them up and serve hot.

Juana Cooking Tip: if you prefer a slightly sweet batter, you may add one teaspoon of sugar.

Makes: 12 servings