

BOLOGNESE CRISPY PANCAKES

from Executive Events Head Chef , Tate Entertaining

INGREDIENTS

White breadcrumbs

CREPE

100g plain flour

230ml Milk

1 egg

6g Olive oil

Pinch of salt

BOLOGNESE

2tbsp olive oil

6 rashers of pancetta

2 large onions, chopped

3 garlic cloves crushed

2 carrots, chopped

Stick of celery

1kg of minced beef

2 large glasses of red wine

2 x 400g cans of chopped tomatoes

2 bay leaves

salt and pepper

CHEESE SAUCE

25g butter

25g plain flour

600ml milk

3oz cheese

METHOD

For the crepes, combine the flour, egg and milk and whisk. Once smooth add the oil and season.

Ladle around 50g of the mixture into a non stick frying pan to make each crepe and set aside.

For the Bolognese, heat the oil in a large heavy-based saucepan and fry the pancetta until golden over a medium heat. Add the onions and garlic, frying until softened. Increase the heat and add the minced beef. Fry it until it has browned. Pour in the wine and boil until it has reduced in volume by about a third. Reduce the temperature and stir in the tomatoes and celery. Cover with a lid and simmer over a gentle heat for 1-1½ hours until it's rich and thickened, stirring occasionally.

Meanwhile make the cheese sauce. Melt the butter in a saucepan, stir in the flour and cook for 1-2 minutes. Take the pan off the heat and gradually stir in the milk to get a smooth sauce. Return to the heat and, stirring all the time, bring to the boil. Simmer gently for 8-10 minutes and season with salt and white pepper. Stir in cheese and allow to melt, ensure that the sauce isn't too thick. Don't re-boil the sauce or it will become stringy.

Lay each pancake out, cover with Bolognese sauce and roll to a cigar shape. Lay each rolled crepe in a baking tray next to each other and then put an even thin covering of the cheese sauce ontop with dried breadcrumbs. Place in the oven at 180c and cook until golden (around 30 minutes).