

Gallettes Complète

Ingredients

Crepes

- ½ tsp vegetable oil
- ¾ cup (3¾ oz) buckwheat flour
- ¼ cup (1¼ oz) all-purpose flour
- ½ tsp table salt
- 2 cups milk
- 3 large eggs
- 4 Tbsp salted butter, melted and cooled

Assembly

- 4 thin slices deli ham (2 ounces)
- 5½ oz Gruyère cheese, shredded (1⅓ cups)
- 4 large eggs
- 1 Tbsp salted butter, melted
- 4 tsp chopped fresh chives



Preparation

Crepes

1. Adjust oven rack to middle position and heat oven to 450°
2. Heat oil in 12-inch non-stick skillet over low heat for at least 5 minutes
3. While skillet heats, whisk buckwheat flour, all-purpose flour, and salt in medium bowl
4. In second bowl, whisk together milk and eggs
5. Add half of milk mixture to flour mixture and whisk until smooth
6. Add melted butter and whisk until incorporated
7. Whisk in remaining milk mixture until smooth
8. Using paper towel, wipe out skillet, leaving thin film of oil on bottom and sides
9. Increase heat to medium and let skillet heat for 1 minute
10. Test heat of skillet by placing 1 teaspoon batter in center and cooking for 20 seconds (it should be golden brown on bottom; if not, adjust heat accordingly and retest)
11. Lift skillet off heat and pour ⅓ cup batter into far side of skillet; swirl gently in clockwise direction until batter evenly covers bottom of skillet
12. Return skillet to heat and cook crepe until surface is dry and crepe starts to brown at edges, loosening crepe from sides of skillet with rubber spatula, about 35 seconds
13. Gently slide spatula underneath edge of crepe, grasp edge with your fingertips and flip
14. Cook until second side is spotted, about 20 seconds
15. Transfer crepe to wire rack
16. Return skillet to heat for 10 seconds before repeating with remaining batter
17. As crepes are done, stack on rack (Note: Remaining crepes may be frozen)

Assembly

1. Line rimmed baking sheet with parchment paper and spray with vegetable oil spray
2. Arrange four crepes spotty side down on the prepared sheet, two on each of the long sides, one half hanging over the edge

Gallettes Complète

3. Working with one crepe at a time, place a slice of ham in center, followed by $\frac{1}{3}$ cup Gruyère, covering ham evenly
4. Make small well in center of cheese and crack one egg into well
5. Fold in four sides, pressing to adhere
6. Brush crepe edges with melted butter and transfer sheet to oven
7. Bake until egg whites are set and yolks have filmed over but still runny, 8-10 minutes
8. Using thin spatula, transfer each crepe to plate and sprinkle with 1 teaspoon chives
9. Serve immediately