

Crêpes with Ham, Egg & Gruyere Cheese

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Preparing Your Mise en Place

- 1 recipe Basic Crêpe Batter
- 4 large eggs
- 4 slices jambon blanc (cooked French ham)
- 8 oz Gruyere cheese
- kosher salt (to taste)
- freshly ground black pepper (to taste)

Prepare the Basic Crêpe Batter.

Gather the eggs and ham. Shred the Gruyere cheese. Set aside.

Step 2: Preparing the Crêpes

- unsalted butter, as needed

Heat a 9 to 11-inch crepe pan over medium heat. Lightly grease with the butter.

Pour enough batter into the pan and swirl to evenly coat the surface. Cook the crêpe until it begins to bubble and the edges begin to brown, about 1 to 2 minutes. Flip.

Crack an egg onto the surface of the crêpe and break it up with a spatula (you can pre-beat the egg if desired). Spread the egg out evenly and season with salt and pepper to taste. Let the egg cook just until it starts to set before sprinkling the surface with a bit of cheese.

Place a piece of ham on one half of the crêpe. Monitor the heat (you may need to turn it down slightly).

Once the cheese begins to melt and the egg has almost fully set, fold the crêpe in half. Sprinkle with a bit more cheese. Fold the crêpe again in half to form a triangle. Use a spatula to make a crease in the middle of the crêpe to help you fold it over.

Flip the crêpe over to warm through. Once the cheese has completely melted and the egg is just cooked, serve immediately.

Continue making and filling each crêpe. These crêpes are best served when they come out of the pan; however, you can place them onto a tray and hold them in a warm oven until you are finished making all four.

Serve the crêpe by itself or with a nice salad, such as this [Carrot Salad](#).