

Shrimp Florentine Crepes With Lemon Crème Sauce

Classic Crepes Recipe:

Eggs	4
Melted butter	¼ cup, melted
Milk	2 2/3 cup
All-purpose flour	2 cups
Salt	1 tsp
Tarragon, dried	1 tsp

Place ingredients in blender container in the order listed. Cover and blend at high speed 20 to 30 seconds. Scrape down sides of container. Blend a few more seconds. If batter thickens on standing, thin to proper consistency with a little milk. Crepe batter should be thin enough to run freely around the bottom of the crepe pan when it is tilted. Prepare all crepes and keep in a warm oven between layers of wax paper while you prepare the filling, below.

Shrimp Florentine Sauce:

Butter, cut into pieces	¼ cup
All-purpose flour	¼ cup
Chicken broth	16 ounces
Half and half	2/3 cup
Roasted garlic	2 tbsp
Fresh uncooked shrimp, peeled, deveined	1 ½ pounds, cut into bite sized chunks
Baby spinach chopped	1 pound, cleaned, trimmed and lightly chopped
Artichoke hearts, marinated	1 cup, cut into bite sized pieces
Sun dried tomato	½ cup, medium dice
Fresh lemon juice & finely grated zest	1 large – grate zest then juice lemon
Heavy cream	½ cup
Salt & freshly ground black pepper	To taste
Fresh parsley, chopped	To garnish

Heat butter in a large, heavy saucepan over moderately low heat until foam subsides. Add flour and cook, whisking, 2 minutes. Add chicken broth and half and half in a slow stream, whisking as the sauce begins to thicken. Stir in roasted garlic, shrimp, artichoke hearts, sun-dried tomato, lemon juice and lemon zest and simmer for one minute. Fold in baby spinach and heavy cream. Salt and pepper to taste. Remove from heat.

Assembly:

Heat oven to 425° F

Generously grease a large baking dish with butter. Place 1 crepe on a work surface and spoon a portion of filling onto center of crepe, folding crepe around filling, leaving ends open. Transfer to the baking dish. Fill remaining crepes for desired number of servings, reserving sufficient filling to use as garnish down the center of the finished casserole. Cover casserole with foil and bake until shrimp is cooked through and sauce is bubbling, approximately 15 – 20 minutes. Remove foil during the last 5 minutes. Garnish casserole with a sprinkling of fresh parsley and serve.