

# Crepes Florentine



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**SERVING SIZE: 6**

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## Ingredients

- As Needed **CREPES**
- 2 each Eggs
- 1 1/4 cups Milk
- 3/4 cup All Purpose Flour
- 1/2 teaspoon Salt
- 1/2 teaspoon Pepper
- 1/2 teaspoon Crushed Basil
- As Needed
- As Needed **FILLING**
- 10 ounces Frozen Chopped Spinach, Thawed & Drained
- 8 ounces Mozzarella Cheese, Shredded
- 8 ounces Ricotta Cheese
- 3 1/2 cups **Furmano's Italian Style Spaghetti Sauce**
- 1/2 cup Parmesan Cheese, Shredded
- 1 each Egg

## In This Recipe



Spaghetti Sauce - Italian Style (28 oz)



## Preparation

1. FOR THE CREPES: In a bowl, mix all the ingredients for crepes.
2. Cook crepes on a buttered griddle.
3. FOR THE FILLING: In a 13"x9" baking dish, spread 1/4 cup of Furmano's Italian Style Spaghetti Sauce.
4. In a bowl, combine the spinach, mozzarella, ricotta and egg.
5. Fill the basil crepes with spinach, cheese, and egg mixture.
6. Roll up crepes and arrange in baking dish.
7. Top with remaining Furmano's Italian Style Spaghetti Sauce and parmesan cheese.
8. Bake at 350 degrees for 30 to 35 minutes.

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