

Necci

Crêpes with chestnut flour

**Starter for 6,
main course for 3 – 4 people**

250 ml milk
3 eggs
40 g melted butter
a pinch of salt blend everything together well

60 g chestnut flour
40 g white flour sift, add and keep stirring until the lumps have dissolved.

Leave the batter to rest for 30 minutes.

Bake the crêpes in your favourite pan ... fried in a very little olive oil they turn out a little lighter than with butter ...

Necci is the original dish from the Garfagnana (the high valley north of Lucca), famous for its chestnut flour. The original recipes contain only chestnut flour and water, perhaps a little sugar. They are filled with sweetened ricotta and always served warm.

Our suggestion is richer, and it softens the taste of the chestnut flour a little. You can fill them sweet: with ricotta, for instance, enriched with chopped dark chocolate, sugar and orange zest. An apple purée with raisins is very good. The necci are just as good with a filling of vegetables, mushrooms and cream. Or you roll the crêpes up tightly, cut them into strips (like pasta) and pour a sauce over them.



IN OUR PICTURE

Here as a starter, enriched with crisply fried bacon and puntarelle.