

The original recipe is called «Trippa finta» – «false tripe»!

Crespelle siciliane

Sicilian crêpes

Ingredients for 4 people

- 50 g white flour, sifted, and 100 g milk
4 eggs
80 g Parmesan, grated
80 g Pecorino Romano, grated
- 1 bunch of parsley, finely cut
Salt, pepper and nutmeg
- whisk together, then briefly mix in
and the cheese.
- add and season with
to taste. Leave the batter to stand for half an hour.

Meanwhile prepare a tomato sauce; you need
120 – 150 g per person.

Make the crêpes in a large frying pan and leave them to
cool. Then roll up one crêpe after another and cut
them into strips about 1 cm wide.

To finish:

Warm the tomato sauce in a wide frying pan, add the crêpe strips
and heat everything briefly. Turn them carefully.

To serve:

- 2 tbsp Parmesan, grated
6 basil leaves
3 tbsp olive oil
- Scatter plenty of grated Parmesan and basil cut into strips
over the top. Drizzle generously with olive oil.

Serve a green vegetable with it, e.g. broccoli, spinach, courgettes. In winter
and spring green radicchio with its bitterness is very good.



VERONICA'S TIP

You can also bake a few extra crêpes, roll them up and freeze them. If you have no Pecorino Romano, you may find the tangy provolone piccante. In the end it has to be a hard cheese, as sharp as possible. You can also simply use Parmesan and put a little pepper into the batter!