

## CREPES WITH CHICKEN & MOLE SAUCE

Serves 6-8

1 jar (240 gr) of CHEZWaWa small-batch Mole Sauce \*\*

1 whole large chicken breast (around 400 gr), boned and boiled (keep 200ml of the chicken stock to mix with the mole), then shredded with a fork or knife

Around 15 crepes (store-bought, or homemade – see recipe below)

125 gr shredded emmenthal or jack cheese

½ white or spring onion, thinly sliced

Preheat the oven to 190°C.

Place some shredded chicken in each crepe, roll up and cut off the uneven edges. Arrange in a single layer on a greased ovenproof dish.

Mix the jar of mole sauce with the reserved chicken stock, and cover the crepes.

Bake for 15 minutes. Remove from the oven and sprinkle with the cheese and return to the oven for 5 more minutes. Garnish with the onion and serve warm.

Homemade Crepes:

500 ml milk

1 egg

125 gr plain flour

1 tablespoon vegetable oil

butter

Beat together the milk, egg, flour and oil in a mixing bowl. Let rest for 5 minutes. Lightly butter a nonstick crepe pan and set over medium heat. Pour 1 ½ tablespoons of the batter into the pan and tilt it to cover the bottom. As soon as the edges of the crepe begin to dry out, turn it over with a spatula. When the second side is lightly browned, transfer the crepe to a plate. Repeat until all the batter has been used (should make 15 to 20 crepes).

\*\* *Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.*