

# CREPE NOODLE BOWL WITH GRILLED VEGETABLES, ARUGULA AND ROMESCO SAUCE

*Yield: 10 portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Crepes</i>	
Unbleached all-purpose flour,	2 cups
Eggs, whole	6 ea.
Milk	2 cups
Water	½-1 cup
Olive oil, pure	4 Tbsp.
Fine salt	1/4 tsp.
Parsley, fresh minced	2 Tbsp.
Chives, fresh minced	2 Tbsp.
Olive oil spray	as needed
Vegetables such as zucchini, eggplant peppers, mushrooms, onions	
Extra virgin olive oil	3 lb.
Salt	½ cup
Black pepper, ground	as needed
Baby arugula	
Extra virgin olive oil	1 lb.
Lemon juice	¼ cup
	4 Tbsp.
Romesco Sauce (recipe Follows)	3 cups
Manchego cheese, shredded	½ cup

## **Method**

1. *For the Crepes:* Two hours before serving, blend the flour, eggs, milk, water, and olive oil with a blender until completely smooth and looks like the consistency of heavy cream.
2. Add the herbs in and stir.
3. Cover and let rest for 1 hour.
4. Heat a large nonstick pan on medium heat. Spray with olive oil, lightly and place 4 oz of batter in the pan, swirling to evenly coat the bottom. pour excess batter back into the uncooked batter.
5. Cook until lightly golden brown on one side about 2-3 minutes. Flip over and cook the other side until golden. Place onto a plate or tray and repeat with rest of batter, stacking crepes on top of each other.
6. Take 1-2 crepes, roll it up and slice into 1/3-1/2-inch slices. Repeat with rest of crepes. Reserve.
7. Heat a grill to medium high heat.

8. Slice vegetables about  $\frac{1}{2}$  inch thick, coat with olive oil, salt and pepper and grill until nicely charred and cooked through. Cool.
9. Slice vegetables into  $\frac{1}{2}$  inch pieces lengthwise
10. Mix vegetables and crepe noodles with the romesco sauce.
11. Toss arugula with the remaining olive oil and lemon juice and plate on top of the crepe noodle mixture. Garnish with Manchego cheese.

# ROMESCO SAUCE

*Yield: 1 Quart*

<b>Ingredients</b>	<b>Amounts</b>
Ñoras (dried red peppers),	16 ea.
Garlic cloves, chopped	6 ea.
Marcona almonds, toasted	$\frac{3}{4}$ cup
Hazelnuts, blanched, toasted,	$\frac{3}{4}$ cup
Parsley, chopped	$\frac{1}{2}$ cup
Bread slices, fried in olive oil	2 ea.
Red bell pepper, roasted, cleaned	2 ea.
Fresno red chile pepper, roasted seeded, chopped	1 ea.
Roma tomato, roasted over open flame	2 ea.
Sherry vinegar	$\frac{1}{4}$ cup
Pimenton dulce	2 tsp.
Salt	to taste
Extra virgin olive oil	$\frac{3}{4}$ cup

## **Method**

1. Remove the seeds and stems from noras. Then cover with boiling water and let soften for 1 hour. Drain, reserving a little liquid.
2. Puree the noras with garlic cloves in a food processor adding the nuts, parsley, dried bread, peppers, and tomato in this order to homogenize the paste.
3. Next pour the red wine vinegar, pimenton, and salt to taste.
4. Process in a food processor to the consistency of fine breadcrumbs. And pour in the olive oil slowly to emulsify. Taste and add salt and adjust with more vinegar if needed.