

## **Seafood crepes from Carousel Can Can Café**

*Serves: 5-6 people*

*Preparation: 35 minutes for crepes, 90 minutes for homemade shrimp stock*

### **Ingredients:**

#### **For crepe batter:**

1 cup flour  
2 Teaspoons sugar  
1 Teaspoon salt  
3 eggs  
1 1/2 cups milk  
1 ounce melted butter

#### **For crepe filling:**

1 Tablespoon butter  
4 ounces crabmeat  
2 ounces braised fennel  
2 ounces roasted tomato  
2 ounces shrimp stock (buy pre-made stock or follow attached recipe)  
1/2 ounce heavy cream  
1 Tablespoon chopped chives

### **Preparation:**

Mix flour, sugar, salt and eggs with 1/3 of the milk to form a batter. Add remaining milk while stirring until the batter is the consistency of heavy cream. Let batter rest in the refrigerator for 30 minutes, then strain and whisk in melted butter.

Heat a small non-stick sauté pan over medium-high heat. Coat the pan with a thin layer of the batter and cook for about a minute or until golden brown, then flip the crepe and cook the other side until done. Repeat until all of the crepe batter has been cooked and set aside crepes until needed.

For the filling, return the sauté pan to medium heat. Melt the butter in the pan and gently warm the crab, fennel and roasted tomatoes. Add the shrimp stock and bring to a boil. Stir in heavy cream and finish with chives.

Spoon a small amount of batter into the center of each crepe. Roll crepes and serve.

## **Shrimp stock from Carousel Can Can Café**

*Preparation: 90 minutes*

### **Ingredients for shrimp stock:**

1 ounce olive oil  
1 pound shrimp shells  
1 head fennel, diced  
1 onion, diced  
1 carrot, diced  
2 stalks celery, diced  
2 sprigs tarragon  
2 sprigs parsley  
1/4 cup tomato paste  
1/2 cup brandy  
1/2 cup white wine  
1/2 gallon cold water  
1/3 cup raw basmati rice

### **Preparation:**

In a hot saucepot, add oil and shrimp shells. Sauté until all shells have started to lightly brown. Add vegetables and herbs and continue to cook until they brown. Add tomato paste and sauté another five minutes, stirring often.

Deglaze pan with brandy and wine. Reduce alcohol until about 1/4 cup of liquid remains. Add cold water and bring to a simmer. Let cook for 45 minutes, then strain mixture through a fine sieve.

Return liquid to the saucepot, add raw rice and simmer until rice falls apart. Strain again, cool liquid and set aside until needed.