

# Ficelle picarde: crêpe with ham, béchamel sauce and Emmental cheese |

Recipe for 4 persons

## Description

The ficelle picarde, a regional French specialty that's sure to be a hit at lunch or dinner.

## Ingredients

### Crepe

- 250 Ml Milk
- 125 Gr Flour
- 2 Unit(s) Egg
- 30 Gr Melted butter
  
- Salt and pepper

### Béchamel sauce

- 500 Ml Milk
- 30 Gr Flour
- 30 Gr Butter
- 1 Pinch(es) Nutmeg
  
- Salt and pepper

### Toppings

- 200 Gr Mushroom
- 100 Gr Shallot
- 1 Tsp Lemon juice
- 4 Slice(s) Cooked ham
- 120 Gr Gruyere cheese
  
- Salt and pepper

## Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **400 F°**

### Mushrooms

### Crepe

Mix the melted butter with the milk, eggs, flour, salt and pepper until smooth and lump-free. Heat a non-stick crepe pan over high heat, and fry 4 pancakes one after the other, until lightly browned on each side.

**Bon appétit!**