

## Scrippelle 'Mbusse – Abruzzese Crepes in Broth

Ingredients	Preparation
<p><b>Ingredients:</b></p> <p>4-5 tablespoons Flour            4 Eggs            1 tablespoon Butter, melted            3 tablespoons Milk            Dash Ground Nutmeg            Pinch Salt            About 1 cup Grated Pecorino            3-4 cups of Homemade Broth (<a href="#">Recipe Here</a>)</p> <p><b>Suggested Wine Pairings:</b></p> <p>Natural Wines from <a href="#">Febo Winery</a>:</p> <p><a href="#">Parella White Wine</a>  <a href="#">Rolland Pecorino Wine</a>  <a href="#">Cerasuolo d’Abruzzo Rosè Wine</a>  <a href="#">Montepulciano d’Abruzzo Red Wine</a></p> <p><b>Serves: 4 portions</b></p>	<ol style="list-style-type: none"> <li>1. Sift the flour and stir in the eggs, melted butter, nutmeg and salt. Slowly add the milk a little at a time until a smooth consistency of crepe batter or a very loose pancake batter. Cover and let it rest for half an hour.</li> <li>2. Heat a small skillet or a crepe pan on the stove. Lightly grease the pan with a small amount of butter, then gently ladle enough batter to coat the bottom of the skillet, rotating the skillet gently to allow the batter to form an even, thin layer across the bottom of the skillet. After a few moments when the scrippelle is set and the edges are turning a golden color, gently flip it and let it cook a moment more on the other side. Remove and sprinkle with a plentiful heap of the pecorino cheese then roll it up and set aside.</li> <li>3. Repeat Step 2 until all the batter has been used, meanwhile heat your broth at a gentle simmer.</li> <li>4. To serve, lay 3-4 scrippelle in a bowl then add a ladle of hot broth over the top, sprinkling with a touch more pecorino for garnish.</li> </ol>

This recipe is courtesy of the Febo Family in Abruzzo, Italy.

*Scrippelle 'Mbusse* literally translates from the Abruzzese dialect to mean ‘wet crepes’, or ‘crepes in broth’. A traditional dish from Abruzzo, Italy, it combines traditional ingredients like bone broth, pecorino cheese, and eggs and milk to create a simple, quick, and filling and delicious dish.