

Spanish Chorizo & Date Crêpe

This dish was inspired by a traditional Spanish tapa of a baked chorizo stuffed date that I particularly love. The problem was my inability to find a steady supply of chorizo from Spain versus a Mexican style chorizo. Spanish chorizo is firmer and tends to hold its shape and not crumble, more like other sausage links.

This dish was created as an alternative to the original dish. It's not only a favorite of mine, but of the guests and staff at Shevek & Co. Restaurant. The recommended sauce and bed of apples are French in influence, but they go well with the crêpe. They add a hint of natural sweetness and a gentle lemon cleansing that pulls the spicy heat of the crêpe together. Enjoy!

Filling

1/2 lb	chorizo sausage sliced in 1/4 inch pieces
12 each	dates, pitted and chopped
1 Tbs	garlic, minced
1/2 Tbs	cumin
1/2 Tbs	red pepper flakes
1 tsp	oregano
1/4 tsp	thyme
1/4 tsp	black pepper
1 pinch	nutmeg
1/4 cup	cream sherry
2 Tbs	Chardonnay wine
1 Tbs	extra-virgin olive oil

To Serve

1	crêpe
As needed	Provençal Apples— <i>see Starches</i>
As needed	Lemon Crème Fraîche— <i>see Sauces</i>
As needed	fresh lemon zest

Procedure

- Put all the filling ingredients in a large frying pan. Sauté until sausage begins to fall apart and all the liquid is absorbed.
- Roll approximately 3 tablespoons of the filling in a warm crêpe.
- Place the crêpe on a scant 1/4 cup of warm Provençal Apples.
- Top each crêpe with a tablespoon of Lemon Crème Fraîche. Then top the sauce with fresh lemon zest.

Yield: approximately 8 crepes