

## Chef from the Hood Recipes



### Chefs:

Jeffrey House founder of California Cider Company makers of ACE Cider & proprietor of Ace in the Hole Pub, Sebastopol, California with Richard Smiarowski, the 'Crêpe Man' and Cindy Soto, bartender.

### Recipe:

Smoked Salmon & Ricotta Comforts!

### Ingredients:

For crêpe filling or to use as a spread or dip for toasted baguette slices, celery or bell peppers:

- 1 cup (8 ounces) cream cheese
- 1/2 cup (4 ounces) Clover sour cream
- 2 cups (16 ounces) ricotta cheese
- 1 cup (8 ounces) chopped smoked salmon
- 2 minced shallots
- 1 tablespoon finely chopped fresh dill
- 1 tablespoon fresh squeezed lemon juice
- 1/8 teaspoon white pepper

Serving crêpes is an ancient European pub tradition that continued to be popular in Colonial America until the 1800's. The advent of chemical leaveners turned thin, delicate crêpes into the fluffy pancakes we enjoy today. While working as a flight attendant, Richard Smiarowski would often lunch in Paris on crêpes. The experience changed his life! He studied old recipes, brought back an authentic French griddle and went to work! Bon Appetit!

Place cream cheese in a bowl and work with a fork until soft. (If you have time, let cream cheese warm up on the counter for an hour or two before you start). Add sour cream, a little at a time, working with the fork until all blended. Mix in ricotta cheese and blend all. Fold in salmon, shallots, dill, lemon juice and white pepper. Chill until ready to use. (Recipe makes 4 1/2 cups, or enough filling for approximately sixteen 9" crêpes.)

### Serving ideas:

At Ace in the Hole Pub, 'Crêpe Man' Richard Smiarowski makes his 9" crêpes to order and fills each with 1/4 cup of filling plus some savory additions!

### Here is his method:

Cook first side of crêpe, turn, then sprinkle on: 1/8 cup grated Sonoma Mediterranean Jack Cheese As the cheese melts, add 1/4 cup of the salmon-cheese 'comfort' filling. Fold crêpe and top with: a dash of Clover sour cream a spoonful of marinated artichoke pesto

Enjoy Richard's savory and sweet crêpes Fri. & Sat. nights and Sundays 11 to 3 at Ace in the Hole Pub.