



Chickpea flour crepes with rosemary potatoes and bacon by **Juls' Kitchen**

Ingredients

4 eggs
4 tbsps chickpea flour
3 tbsps water (sparkling)
1 pinch salt
ground black pepper (freshly)

Filling

extra-virgin olive oil and coconut oil
rosemary
4 potatoes (medium)
salt
freshly ground pepper
200 grams smoked bacon (diced)

How to make it

1. Break the eggs into a bowl and beat them with a whisk. Add 4 heaping tablespoons of chickpea flour, a pinch of salt and freshly ground black pepper, then whisk in 3 tablespoons of sparkling water and beat until the batter is smooth and without lumps. Let the batter rest for half an hour.
2. Meanwhile, rinse and peel the potatoes, then cut them into cubes and boil in salted water until they are cooked through. Drain them.
3. In a pan heat a few tablespoons of extra virgin olive oil and a sprig of rosemary, so that it will slowly release the essential oils. Add the potatoes previously drained, grind black pepper on top and stir so that the potatoes are well seasoned, crushing them with a wooden spoon to mix all the flavors. Let them cook for 5 minutes, stirring constantly, and put them aside.
4. In another frying pan cook the diced bacon with a sprig of rosemary over a high flame for 5 minutes, so that it becomes crispy. Drain the bacon from the fat and place it on a sheet of kitchen paper.
5. Now it's time to cook the crepes: brush a 15 cm large pan with coconut oil, heat it, pour in a small ladle of batter and roll the pan so the batter spreads evenly.
6. Cook the crepe on one side for about 1 minute, then flip it with a flat spatula or with a nimble wrist movement and cook it for another minute, then remove from the pan and make a stack of crepes on a warm plate.
7. Now start the party, filling every chickpea crepe with a generous tablespoon of rosemary potatoes, crispy bacon crumbs and freshly ground black pepper.