

## Saskia's Homemade Ham, Cheese, Mushroom Crepes

1 batch homemade crepes  
1 clove garlic  
2 Tbsp cream  
fresh thyme, to taste  
150 g mushrooms  
100 g smoked ham, diced  
150 g gruyere cheese, grated  
salt & pepper to taste

Saute garlic in a bit of butter until golden then add the mushrooms. Cook them until the liquid has evaporated, then add the cream, simmer until almost evaporated then add the ham and thyme and heat through. Season to taste with salt and pepper.

Just before serving put a spoonful of the mushroom mixture into a crepe, sprinkle with gruyere and fold in quarters. Bake at 375 for 5 minutes or until cheese has melted.