

Savory Mini Crepes w/Garlic Olive Oil, **Black Truffle Oil & Pinot Noir Vinegar**

12 small store bought crepes
3 white onions, sliced
16 ounces white button mushrooms, sliced
4 cloves garlic, minced
½ cup O Live Brooklyn Garlic Olive Oil
1 cup O Live Brooklyn Pinot Noir Vinegar
¾ pound Swiss cheese, shredded
2 teaspoons O Live Brooklyn Black Truffle Oil
Merlot Infused Salt, to finish

Caramelize onions by sautéing in Organic Garlic Olive Oil on high heat, making sure to reserve enough Garlic Olive Oil to also sauté the mushrooms and garlic (in separate skillet). Add ½ of the Pinot Noir Vinegar to deglaze the pan once onions have caramelized and reduce until thick/spreadable. In separate skillet, sauté mushrooms and garlic in remaining Garlic Olive Oil. Deglaze with remaining Pinot Noir Vinegar and reduce until thick. Combine onions and garlic-mushroom mixture in a bowl. Fold in cheese until completely incorporated. Fold in Black Truffle Oil. The mixture should be free of liquid. If necessary, toasted breadcrumbs or crackers can be added to thicken mixture. Fill crepes and roll like a burrito. Finish with Merlot Salt.

Makes: 12 mini crepes

Recommended Substitutions: Alternatively, O Live Brooklyn White Truffle Oil may be substituted for the Black Truffle Oil in this recipe.