

Italian Crespelle with Parmigiano in Beef Broth

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This is a traditional primo piatto made with paper-thin crespelle, a light filling of Parmigiano Reggiano, and very hot broth. When done right, it tastes comforting and simple, never heavy.

In older homes, especially in Emilia-Romagna and central Italy, crespelle were treated like fresh pasta sheets. The batter was lean. The filling was minimal. All the richness came from the broth.

For this version, I use homemade beef bone broth made with neck bones and beef shank. It gives the dish body, clarity, and natural gelatin without needing butter or cream.

What Are Crespelle?

Crespelle are Italian crêpes, but they are not sweet. They are thinner and more delicate than breakfast crêpes and are used the same way Italians use fresh pasta.

When served in brodo, crespelle are filled lightly with Parmigiano and placed in a bowl. Hot broth is poured over just before serving so the cheese melts gently.

Things to know when making Italian Crespelle with Parmigiano in Beef Broth

- Crespelle are unsweetened and very thin.
- Butter is not traditional for crespelle served in broth.
- Parmigiano should be used sparingly so the broth stays clear.
- This dish is served as a first course, not a main soup.
- The quality of the broth matters more than anything else.

Tips for Success

- Use finely grated Parmigiano so it melts quickly.
- Do not overfill the crespelle.
- Warm your bowls before serving.
- Add salt to the broth only at the end.

A Dish Built on Broth

Crespelle al Parmigiano in brodo is a reminder that Italian cooking values simplicity over excess. When the broth is good, everything else falls into place.

Serve it hot, eat it slowly, and let the dish be what it is.

Make the Broth First

This dish depends entirely on good broth. If you don't already have some on hand, start there.

□ [Homemade Beef Bone Broth with Neck Bones and Beef Shank] – a slow-simmered, clear broth that gives this dish its depth, body, and natural richness.

Once the broth is ready, these crespelle come together quickly and simply.

Italian Crespelle with Parmigiano in Beef Broth Test



Servings: 3–4 (primo piatto)

Crespelle Batter (No Butter)

- 2 large eggs
- 1 cup whole milk ((240 ml))
- 3/4 cup all-purpose flour ((95 g))
- Pinch of fine salt
- *For the pan: a lightly oiled paper towel, wiped almost dry*

Filling

- 1 to 1 $\frac{1}{4}$ cups finely grated Parmigiano Reggiano ((90–115 g))

1. Make the Batter

In a medium bowl, whisk the eggs and milk until fully combined. Add the flour and salt and whisk until smooth. Let the batter rest at room temperature for 20–30 minutes.

2. Cook the Crespelle

Heat a 8 inch nonstick pan over medium-low heat. Lightly wipe the surface with oil, then remove any excess.

Pour about $\frac{1}{4}$ cup of batter into the pan and swirl immediately to create a very thin crespella. Cook for 30–40 seconds until set, then flip and cook for another 10–15 seconds.

Transfer to a plate and repeat with the remaining batter. Stack the crespelle and keep them covered.

3. Assemble

Lay one crespella flat and sprinkle lightly with Parmigiano Reggiano. Fold into quarters or roll gently. Place 2–3 crespelle into each warmed bowl.

4. Serve in Brodo

Bring the beef bone broth to a gentle boil and taste for salt. Ladle the very hot broth over the crespelle just before serving. Serve immediately.