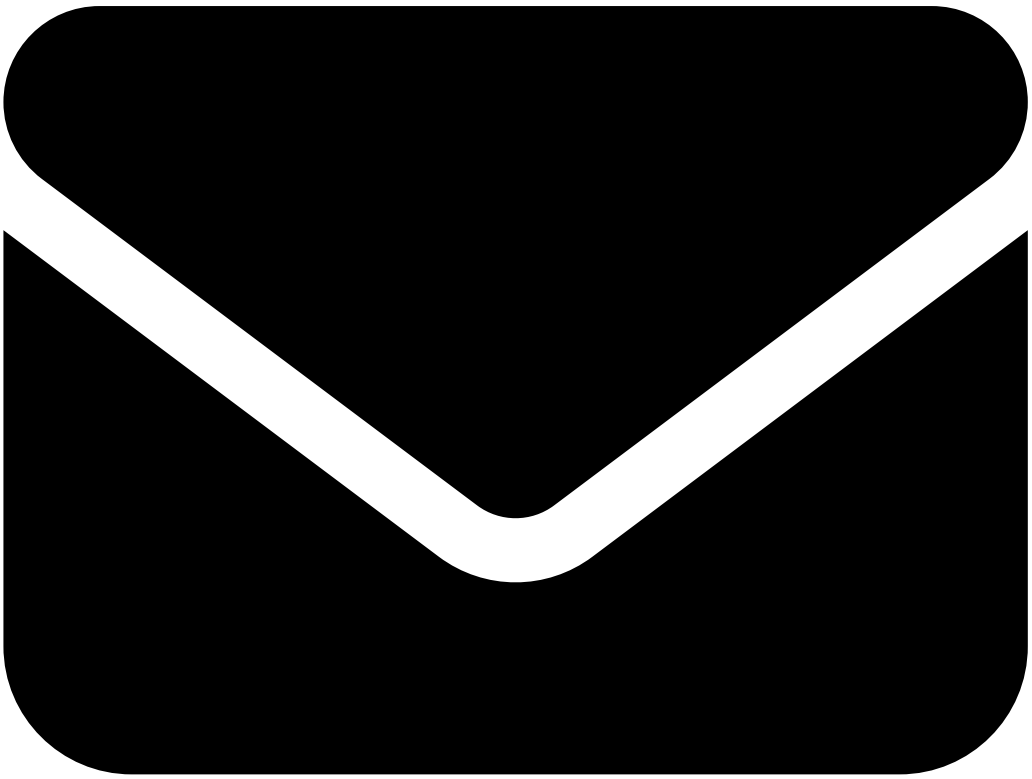
Italian Crespelle with Parmigiano in Beef Broth

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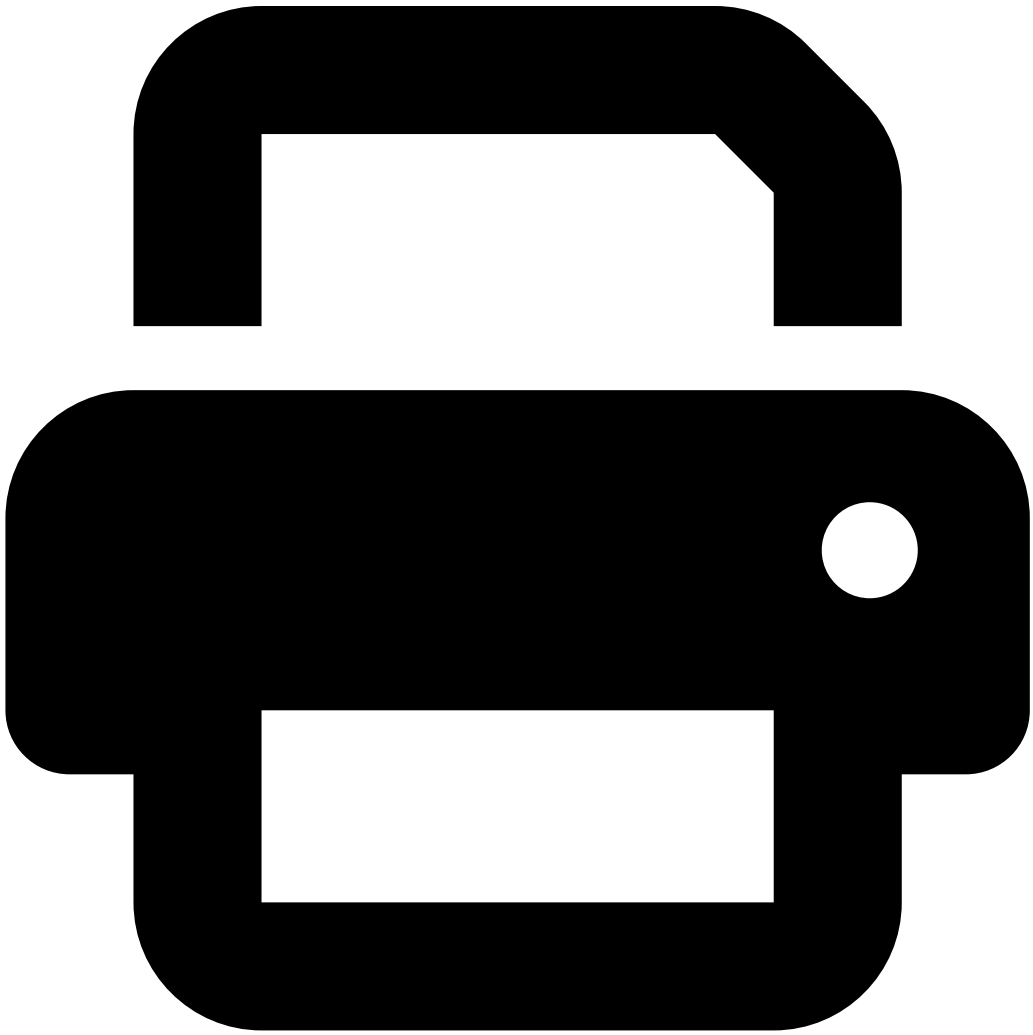
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Crespelle in Brodo is a traditional Italian primo piatto made with delicate, paper-thin crespelle, a simple filling of Parmigiano Reggiano, and steaming hot broth. It’s one of those dishes that reminds me how beautiful Italian cooking can be with just a few good ingredients. Comforting, delicate, and satisfying without ever feeling heavy.

In traditional Italian kitchens, particularly in Emilia-Romagna and parts of central Italy, crespelle were often prepared much like fresh pasta, thin and delicate, with very little filling. The idea was to let the broth take center stage rather than overwhelm the dish with richness.

For my version, I use homemade beef bone broth made with beef neck bones and shank. Slowly simmered, it develops a beautiful depth of flavor, natural body, and gelatin. There’s no need for butter or cream. The richness comes entirely from the broth, just as it should.

What Are Crespelle?

Crespelle are traditional Italian crêpes made with a simple, savory batter. Unlike the sweet crêpes often served for breakfast or dessert, they are delicate, paper-thin, and neutral in flavor. In Italian cooking, they are often used much like fresh pasta, layered, filled, rolled, or cut into ribbons. When served in broth, their delicate texture makes them especially comforting, allowing them to absorb the flavor of the broth without becoming heavy.

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



Italian Crespelle with Parmigiano in Beef Broth is a traditional Italian primo piatto featuring delicate, paper-thin savory crêpes served in steaming hot homemade beef broth. Finished with freshly grated Parmigiano Reggiano, this simple yet comforting dish lets the flavor of a rich, slowly simmered beef broth shine. It's an elegant example of traditional Italian home cooking, made with just a few simple ingredients.

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 1¼ 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 ¼ 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.

Keep the crespelle thin and delicate, and always pour piping-hot broth over them just before serving. This keeps their texture tender while allowing them to absorb the beautiful flavor of the broth.

Soup

Italian

Italian Crespelle in Brodo