**Ingredients:**

*Dough:*
1 tbsp of sugar
1/4 tsp salt
1 cups whole milk
2 eggs
1 cups water
1 1/2 cups all-purpose flour
1/2 tsp baking powder
1/4 cup vegetable oil

*Filling:*
2 1/4 cup of sauerkraut
8 oz mushrooms -( wild mushrooms would be perfect, but any other will do fine as well),chopped
1 big onion, chopped
chicken broth
salt, pepper to taste

**Directions:**

In a large bowl whisk together sugar, salt and the eggs. Add milk and water, stir.
Sift the flour with baking powder and add to the wet ingredients in the bowl. Whisk well, you don't need any lumps in the batter. Add the oil, whisk again.

Heat a crêpe pan or medium size frying pan over medium heat. Very lightly brush it with oil and pour about 1/4 cup of batter onto the pan and swirl it around. Wait until the surface doesn't appear wet and the crêpe is lightly browned on one side, about a minute, flip the crêpe onto the other side. Proceed with the other crepes till they are all made.

Boil chicken broth, add sauerkraut and cook it for about 15 minutes until soft,drain it and put aside. In the skillet melt 1 tablespoon of butter, add chopped onion, fry until well

**cooked. Season with salt and pepper.**

**When our sauerkraut is drained and of room temperature chop it into small pieces. Then mix it with mushrooms and onions, season with salt and pepper.**

**Next, take one crepe, place it on a smooth surface,place 2 tablespoons of mushroom filling in to the center of the crepe; spread it evenly leaving about 1/2 inch border along the edge.**

**Roll your crepe so that all the corners were inside. The best way to do it is to fold two opposite corners toward the middle of the crepe, then still pressing these corners roll two remaining corners .If you look at the shorter side of your crepe it will look like a snail :)with no filling visible.**

**Finally, place your crepes into beaten egg making sure that it is coated well, then into bread crumbs . Heat a skillet with 4 tablespoons of oil. cook each crepe so it was fried on each side.**