

LA CRÊPE SUZETTE



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Traditional crepe dish served in its original delicious form coated in a sweet, citrusy Suzette sauce and flambéed in Grand Marnier or Cointreau.

- Sub Category Name
Food
Main Courses

- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015



Ingredients

LA CRÊPE SUZETTE

Crêpes

- 200g Sieved Organic Flour
- 1tbsp. Sugar
- 1 pinch of Salt
- 260ml Organic Milk
- 3 Eggs
- 1 ½tbsp. Melted Butter
- 1/4 Orange Peel, grated (keep orange for sauce)

Sauce Suzette

- 150m Orange Juice (from 3-4 medium oranges)
- 1 Small Lemon, rind grated and juiced

- 1tbsp. Castor Sugar
- 3tbsp. Grand Marnier or Cointreau
- 50g Unsalted Organic Butter

Methods and Directions

LA CRÊPE SUZETTE

- In a bowl put flour, sugar and salt together, add the egg and milk and whisk well to avoid any lumps (if lumps occur, pass through a sieve or chinois).
- To this, add the melted butter and grated orange skin. Let it set in the fridge for at least 2 hours.
- Heat a pan and slightly butter the pan, then pour a small ladle of the crêpe mix and swirl the pan around so that the crêpe mix covers the bottom of the pan very thinly (in most case the first crêpe is a try).
- Then, repeat the process 10 times. Pile the crêpes on top of each other so they don't dry. Keep aside.

Sauce Suzette

- In a heated pan melt the sugar until golden brown, then add the lemon and butter and, as soon as it is melted, pour the orange juice in. Reduce until you obtain a nice thick sauce.