

Crêpes Suzette



INGREDIENTS

For pancakes:

300ml milk • 2 eggs • 100g flour

For Suzette:

3 Tbsp. caster sugar • 250ml Orange juice • 1 Orange zested and segmented • 1 Tbsp. Grand Marnier or Cointreau • 50g Unsalted butter

METHOD

To make pancakes

- Mix eggs with flour to form paste before slowly whisking in milk to make smooth lump free batter.
- Heat a non-stick pan and brush with little oil.
- Using large spoon pour in enough batter to thinly coat the base. Cook until it starts to bubble and then turn with spatula, cooking 30 seconds on other side before removing from pan

To make Suzette

- Tip the caster sugar into a non-stick frying pan and heat the pan over a low-medium heat.
- Allow the sugar to melt slowly without stirring and continue to cook until it becomes a deep amber-coloured caramel.

- Immediately slide the pan off the heat and add the orange juice – take care as it may splatter and spit as it hits the hot caramel.
- Add the orange zest and the Grand Marnier and return the pan to a low heat to re-melt the caramel into the liquid.
- Add the butter to the sauce in small pieces, bring to the boil and simmer gently until glossy and slightly reduced.
- Add the pancakes and orange segments to the pan and warm through. Serve immediately.