

Crêpes Suzette



Crêpes

Equipment:

Non-stick pan for crêpes
10" stainless pan for orange-butter sauce
Silicone spatula
Measuring cups
Micro plane for zest
Thongs
Lighter

Ingredients:

1 cup of Flour
2 Eggs
 $\frac{3}{4}$ cup Milk
 $\frac{1}{4}$ tsp Salt
2 tbsp Butter, melted

Directions:

In a large mixing bowl, whisk together flour and eggs.
Gradually add milk, stirring to combine, add salt and butter & whisk until smooth.
Put in fridge for an hour.
Heat lightly oiled non-stick pan over medium heat.
Put $\frac{1}{4}$ cup of batter onto pan.
Tilt pan to coat surface evenly.
Cook for two minutes or until bottom is light brown.
Loosen with spatula or flip, cook other side about a minute.
Set aside and fold into $\frac{1}{4}$.
Repeat.

Orange-Butter Sauce

Ingredients:

$\frac{3}{4}$ cup Butter (6 oz)
 $\frac{1}{2}$ cup granulated Sugar
Zest from two Oranges, approx. 1 tbsp
Juice from two Oranges, approx. $\frac{1}{2}$ cup
4 tbsp Orange Liqueur
2 tbsp Cognac

Directions:

In a small bowl, combine zest and sugar, mix well and set aside for ten minutes.

In the 10" stainless (non-reactive) pan, over medium heat, melt butter, add orange sugar and juice, bring to a simmer and allow sauce to thicken – 5 to 10 minutes.

Reduce to low.

Working one crêpe at a time, dip each crepe gently on both sides in sauce, set aside in individual serving plates.

Add liqueur and cognac to sauce, ignite (optional).

Once flames die off, pour sauce on individual crepes.

Serve.