

# CRÊPES SUZETTE

PREP TIME: 20 MINS | YIELD: 12 CRÊPES

## INGREDIENTS:

### CRÊPES

- 125 g Cake flour
- 60 ml Milk
- 50 ml Water
- 1 each Eggs
- 15 g Melted butter
- 5 ml Orange juice
- 1 each Orange zest
- 1 pinch Salt
- 30 g Butter (for cooking)

### SYRUP

- 120 g Butter
- 30 g Granulated sugar
- 60 ml Grand Marnier / Orange liqueur

## LET'S MAKE THE CRÊPES:

- 1 In a mixing bowl, vigorously whisk together the flour, milk, water, eggs, melted butter, orange juice, orange zest, and salt until the batter is entirely smooth.
- 2 Let the batter rest in the refrigerator for a minimum of 20 minutes before cooking the crêpes.
- 3 In a crêpe pan or large skillet, melt 1 tablespoon of butter over low to medium heat.
- 4 Pour 3 tablespoons of the batter into the pan, swirling it around to cover the bottom evenly. Cook the crêpe for 1 minute, or until the top is slightly moist and the underside is golden. Carefully loosen the edges, slide a spatula underneath, and gently flip the crêpe over in the pan.
- 5 Cook for another minute, then transfer the cooked crêpe to a plate to keep warm.
- 6 Continue this process with the remaining batter and set aside.

## LET'S MAKE THE SYRUP

- 1 In a large skillet over medium heat, melt the butter and sugar until it begins to foam.
- 2 Carefully add the Grand Marnier, being mindful of the flame.
- 3 Next, add the crêpes to the skillet, coating both sides with the orange syrup.
- 4 Fold the crêpes into quarters or roll them into cylinders.
- 5 Serve warm.



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