

CRÊPE SUZETTE



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Medium

INGREDIENTS

6 crepes:

- 125g flour
- 30g melted butter
- 5g salt
- 40g sugar
- 3 eggs
- 350ml milk

Sauce:

- Juice of 2 oranges & 2 lemons
- Sugar
- Grand Marnier & Cointreau
- 125g butter

METHOD

Juice the fruit. Sprinkle sugar onto a hot frying pan • Add the lemon juice when the sugar caramelises, then the orange juice • Gently reduce to a light caramel • Add the butter in pieces and mix • Flambé with the Grand Marnier / Cointreau, and reduce • Coat the crepes on both sides in the final juice, fold in half and then half again, coating the crepes entirely • Sprinkle with finely slices orange zest and drizzle with the remaining liquid.