



Crêpes Suzette

Recipe by V-ZUG LTD



Preparation 20 Mins
Cooking 20 Mins
time

Delicate crêpes in a warm, aromatic orange sauce. Caramel, Grand Marnier, orange and butter. A classic delight that impresses.

Crêpes

200 ml milk
3 eggs
1 vanilla bean, halved lengthways, seeds removed
1 pinch of salt
100 g white flour
50 g butter, in pieces

Orange sauce

4 oranges
100 g sugar
30 g butter
50 ml orange liqueur, (e.g. Grand Marnier)
3 oranges, segmented
a little icing sugar

Serving

100 g Thickened cream





½ vanilla bean, halved lengthwise, seeds removed

a little icing sugar

Crêpes

Pour milk, eggs, vanilla and salt into a tall container and blend with the hand blender. Add flour, continue blending until the batter is smooth and homogeneous. Cover and leave to rest for approximately 30 minutes. Heat a little butter in a non-stick frying pan over medium to high heat (level 7). Pour a small portion of batter into the pan and swirl gently to spread it evenly across the base to create a thin layer. Cook the crêpe for approximately 1 minute, flip it, and cook briefly until it's done. Keep crêpes covered and warm, and fold into quarters before serving.

Orange sauce

Finely grate the zest of an orange, and then squeeze the juice. Fillet the remaining oranges, squeeze juice from the leftover membranes. Heat sugar in the same frying pan over medium to heat (level 6–7) and caramelize to a brown colour, swirling the pan gently. Add butter and allow it to melt. Add Grand Marnier and let it reduce slightly. Pour in orange juice and simmer, stirring occasionally, until it becomes syrupy. Stir in the orange zest. Place the crêpes in the orange sauce, add the orange segments, remove the pan from the stove, and allow to infuse briefly.

Serving

Stir together thickened cream and vanilla seeds. Arrange crêpes, orange segments, and sauce on plates. Spoon a little thickened cream on top and, if desired, dust with icing sugar.

Tips

Orange liqueur can be briefly flambéed if desired.

Accessories

Non-stick frying pan

Additional information

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