Crêpes Suzette

Recipe by V-ZUG Ltd.

Preparation	20 Mins
Cooking time	20 Mins

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 pod, halved lengthwise, 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 Double cream

½ vanilla pod, 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 evenly across the base to create a thin layer. Cook the crêpe approximately 1 minute, flip, and cook briefly until 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 caramelise 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 syrupy. Stir in the orange zest. Place the crêpes in the orange sauce, add the orange segments, remove the pan from the hob, and allow to infuse briefly.

Serving

Stir together double cream and vanilla seeds. Arrange crêpes, orange segments, and sauce on plates. Spoon a little double 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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