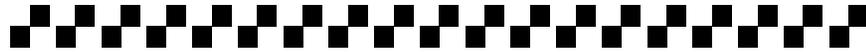


Crêpes Suzette



8 oz all-purpose flour (approx 1 ½ c)

1 tsp salt

6 eggs

2 cups milk

3 tbsp butter, melted

3 tbsp Vanilla Sugar*

½ cup unsalted butter

5 oz orange juice

½ oz lemon juice

grated orange rind from one orange

3 oz Grand Marnier or Cointreau liqueur

Whisk together the flour, salt & eggs. Mix in milk to make a smooth batter.

Strain batter through a fine sieve and whisk in the melted butter.

Cover & let rest for 30 min at room temperature.

Yield: 36 Crepes

Heat crêpe pan over mod heat, lightly oil and swirl 2 to 3 tbsp of batter to coat the bottom of the pan. Cook until the edges & bottom are golden brown. Flip over and cook one more minute. Place crêpe on wire rack to cool.

Meanwhile, melt butter in pan until it becomes frothy. Add vanilla sugar & stir until dissolved. Add orange rind & juices & bring to a simmer. Turn heat to low. Add each crêpe into the sauce one at a time, fold in half & then in half again forming a triangle.

Continue until all crêpes for the order have been sauced & folded. Warm Grand Marnier & pour over crêpes & sauce; ignite with a long match. When flames subside, place crêpes on dessert plate and serve.

Yield: 4 orders, 3 crêpes per order

***Vanilla Sugar** can be made by adding one vanilla bean into 2 cups of granulated sugar. Cover tightly for one week.

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Notes from the Chef:

History of Crêpes Suzette

- Crêpes Suzette was created by accident in 1895 by a fourteen year-old assistant waiter Henri Carpentier (1880-1961) in 1895 at the Maitre at Monte Carlo's Café de Paris.
- Henri was preparing a dessert for the Prince of Wales, the future King Edward VII (1841-1910) of England.
- The dessert was named in honor of the lady accompanying the Prince.

Making the Crêpe

- Straining removes lumps and produces a smooth batter.
- Melted butter adds flavor and helps to prevent sticking.
- Resting the batter allows the gluten to relax in the flour producing a tender crêpe.
- Pan temperature is very important; too high will blister the crêpe; too low will cause the crêpe to stick.

Perfecting Crêpes Suzette

- Be careful not to burn the butter.
- Sauce can be flamed with the liqueur before the crêpes are added when making larger quantities.
- When adding the crêpes to the sauce, work quickly so that the first crêpes do not absorb all the sauce.
- When adding any kind of alcohol to a product never add directly from the bottle, this could produce a flash.