



What's Cooking Pascal?

Crêpes Suzette

Ingredients for 4 persons

Crêpe batter

1 cup flour
¼ cup sugar
Pinch of salt
2 eggs
1 cup whole milk
1 tablespoon Grey Goose L'Orange (vodka)

Suzette batter

4 tablespoons soft butter, unsalted
zest of 1 orange
¾ cup fresh squeezed orange juice
¼ cup Grey Goose L'Orange

Candied Orange Peel

1 cup sugar
1 cup water
Peel of 3 oranges, thinly sliced



Preparation

Crêpe batter. Combine the flour, sugar, salt and eggs. Gradually stir in the milk and Grey Goose L'Orange until batter is smooth. Set aside for 1 hour at room temperature.

Lightly oil an 8-inch sauté pan. When hot, pour in about ¼ cup batter. Swirl pan to completely coat the bottom, making a thin pancake. When lightly browned on bottom, turn over to lightly brown the other side. Stack crêpes on a platter and cover with plastic wrap until ready to serve.

Suzette batter. In a large sauté pan, combine all the ingredients and bring to a boil.

Candied Orange Peel. In a small saucepan, combine the sugar and water; bring to a boil until lightly thickened. Place the orange peel in the pan and boil for about 15 minutes, until soft. These can be stored in a plastic bag and refrigerated to be used on other desserts.

Fold crêpes into quarters and place in pan. To serve, place 2 or 3 hot crêpes on a plate. Spoon sauce over the crêpes and garnish with the candied orange peel.

Bon Appétit,