

Crêpes Suzette

Serves 1 | Active Time: 15 minutes | Total Time: 15 minutes

Swick

Chef's Notes

Basic Crêpe Batter Recipe

FLAMBEING SAFETY NOTE:

When deglazing with spirits that have a high alcohol content, such as brandy, they should never be added directly from the bottle. The flame from the pan can enter the bottle and cause the bottle to explode. For safety reasons, the alcohol should be added to the pan away from the heat source or with the flame off. Once the alcohol has been added to the pan, **MAKE SURE TO STAND BACK** before igniting the alcohol, as the flame will always be higher than you think.

Once the alcohol has been added, turn the heat to high and carefully tilt the pan a bit to ignite the alcohol. A gas lighter can also be used to do this (refer to the drill down: Flambe with Electric Burner).

For fire safety reasons, do not attempt to do this in small kitchens. Have a fire extinguisher and a lid handy to cover the flame, if needed. Take precautions and be safe. Remember, you are working with fire!

Step 1: Preparing the Compound Butter

- 8 oz unsalted butter, softened (1 cup)
 - 2 oz icing sugar (1/4 cup)
 - zest and juice of 1 orange
 - 1 tbsp Grand Marnier or Triple Sec
- To make the compound butter, place the softened butter into a bowl and add the sugar, orange juice, zest and liqueur. Mix with a wooden spoon until thoroughly combined. Set aside.

Step 2: Preparing the Crêpes Suzette

- four 6 to 8" -inch crepes
- 1 tbsp Grand Marnier
- whipped cream (for garnish, optional)
- orange zest (for garnish, optional)
- orange segments (for garnish)

To make the crêpes suzette, heat 1/4 cup of the compound butter in a medium-sized pan over medium-high heat. Once it completely melts and begins to foam, add one crêpe to the pan presentation-side up. Using 2 forks, turn the crêpe over to coat with the butter. Fold the crêpe into a triangle and push to the side of the pan. Repeat with the 3 remaining crepes.

NOTE: Before flambéing, make sure to read and follow the instructions in the Flambéing Safety Note (below). Be very careful when working with fire, as the flame will be substantially high.

Once all of the crêpes have been folded, turn the gas off and add the Grand Marnier. Turn the gas to the highest setting and tilt the pan to flambé (see the attached drill-down if using an electric stove).

Once the flame goes out, serve 2 crêpes on each plate. Drizzle with a bit of the remaining butter sauce. Add orange segments, a dollop of whipped cream and garnish with a curled piece of orange zest, if desired.