Crêpes Suzette

Thin crêpes folded into quarters and warmed in a glossy orange butter sauce.



MAKES 8 · SERVES 4 / 18–20 CM PAN AND FRYING PAN

Prep 15 min · Rest 30 min · Cook 25 min

Ingredients

Crêpes: 100 g plain flour, a pinch of salt, 1 egg and 1 extra yolk

220 ml milk and 20 g melted butter, plus a little butter for the pan

Sauce: 40 g unsalted butter and 50 g caster sugar

Fine zest of 1 orange and 150 ml fresh orange juice

10 ml lemon juice and 20 ml orange liqueur (or extra orange juice)

At the stove

1. Mix and rest

Whisk the crêpe batter until smooth. Stir in melted butter and rest in the fridge for 30 minutes.

2. Cook thinly

Swirl a small ladleful into the hot buttered pan. Flip when the edges loosen. Stack the cooked crêpes.

3. Warm in sauce

Simmer butter, sugar, citrus and liqueur into a glossy sauce. Fold the crêpes into quarters and warm through.

KOOK'S SECRET

Run a spoon through the sauce. When the trail closes slowly, slip the crêpes in. They'll soak up a little more as you fold them.

Crêpes Suzette

The full method

01 **Mix the batter**

Whisk the flour, salt, egg and yolk with a splash of milk to a smooth paste. Whisk in the remaining milk, then the 20 g melted butter. Cover and refrigerate for 30 minutes. Stir again before cooking.

02 **Cook the crêpes**

Warm a lightly buttered 18–20 cm frying pan over medium heat. Swirl in just enough batter to coat the base, about 45 ml. When the edges lift and the underside is lightly golden, turn and cook the second side briefly. Stack on a plate and repeat.

03 **Make the sauce**

Melt the 40 g butter in a wide pan with the sugar and zest. Stir over gentle heat until fragrant. Add the orange and lemon juices. Simmer, stirring until the sugar dissolves, then let it reduce until glossy, about 5–8 minutes.

04 **Fold and warm**

Measure the liqueur into a small cup. Take the pan off the heat, stir it in, then return to a gentle simmer. Dip each crêpe in the sauce, fold in half and then in half again. Warm through in batches and spoon the orange sauce over the plates.

FROM MARK'S KITCHEN

The second side of a crêpe needs only a few seconds. Keeping it soft makes the quarter-fold easy when it goes into the sauce.